

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/2009 **Time:** 09:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 09/22/2009 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092209-0084

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1328	Oct 10	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1329	Oct 4	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
1330	Oct 4	1/2 Gallon	Light-N- Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1331	Oct 10	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1332	Oct 5	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 09/22/2009 **Time:** 09:30
Temperature when analyzed: 0.5 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 1
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow