

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/22/15 **Time:** 11:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 09/23/15 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092315-0104

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
1612	10/11	1/2 Gallon	Whole Milk Laura Lynn	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1613	10/13	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1614	10/14	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1615	10/10	1/2 Gallon	Sealtest FF Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1616	10/11	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1617	10/14	1/2 Gallon	Sealtest Baking NF BM	Not Found		<1 EHSCC/g				
1618	10/10	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 09/23/15 **Time:** 10:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow