

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 10/09/12 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: 10/10/12 Time: 08:00  
 Temperature: Raw: °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES101112-0036

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
1437	10/26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1438	10/26	1/2 Gallon	1% Nutrish	Not Found		<1 EHSCC/mL				
1439	10/30	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1440	10/30	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
1441	10/25	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1442	10/23	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1443	10/23	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/10/12 Time: 09:55

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow