

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 10/18/2011 Time: 09:00 Collector: C. Alexander  
 Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-82

## Sample Receipt:

Date: 10/19/2011 Time: 08:00  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES101911-0160

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
1537	11/9	4 Ounces	PT-9 Past Cream 34°F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1538	11/5	4 Ounces	Bag-N-Box 2%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1539	11/5	Gallon	Homo Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1540	11/2	1/2 Gallon	Fat-Free Milk Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1541	11/4	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1542	11/1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1543		4 Ounces	RT-6 Raw 36°F		Not Found		<2500 EPAC/ml			
1544		4 Ounces	RT-9 Raw 36°F		Not Found		2800 PAC/ml			
1545		4 Ounces	RT-11 Raw 36°F		Not Found		6100 PAC/ml			
1546		4 Ounces	RO Reclaim 40°F		Not Found		<2500 EPAC/ml			

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 10/19/2011 Time: 09:40  
 Temperature when analyzed: 0.5 °C  
 SSF:

PAC: 0 Equip: 0  
 Air Density: 2 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley