

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/25/16 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 10/26/16 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102616-0173

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
1857	11-12	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1858	11-12	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1859	11-12	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1860	11-14	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1861	11-12	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1862	11-12	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1863	11-12	Quart	Sealtest Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1864	11-12	Quart	Sealtest Light Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10-26-16 **Time:** 08:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow