

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/27/2009 **Time:** 09:00 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 10/28/2009 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 2.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES102809-0084

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
1527	11-11	1/2 Gallon	1 % Light & Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1528	11-14	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1529	11-9	1/2 Gallon	Nu-Trish	Not Found		<1 EHSCC/mL				
1530	11-8	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	790 PAC/g			
1531	11-9	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1532	11-17	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 10/28/2009 **Time:** 09:00
Temperature when analyzed: 2.5 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 2
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