

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: ES102809-0085

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
1533		4 Ounces	PT-9 Past Cream 42%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1534	11-13	4 Ounces	2% Milk Polybag	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1535	11-11	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1536	11-10	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1537	11-10	8 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1538	11-9	1/2 Gallon	1% Milk (0)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1539	11-11	1/2 Gallon	Fat Free Milk (0)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1540	11-14	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g			
1541	11-13	Quart	Fat Free 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:

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

Approved By: Susan Beasley