Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 41 °F Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES102815-0083

	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	
1814	11/14	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1815	11/14	1/2 Gallon	Laura Lynn 1% Nutrish	Not Found		<1 EHSCC/mL					
1816	11/16	1/2 Gallon	Sealtest Bak.NF Buttermilk	Not Found		<1 EHSCC/g					
1817	11/15	1/2 Gallon	Sealtest Fatfree Buttermilk	Not Found		<1 EHSCC/g					
1818	11/15	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g					
1819	11/17	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1820	11/14	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1821	11/14	Quart	Sealtest Light Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g				

CONTROLS:

PAC: 0 Equip: 0

Air Density: 1 /15 min Diluent and NB: 0/-

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By: Denise Richardson

Plating Date: 10-28-15 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley