## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

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

Environmental Microbiology Sample Group: ES110117-0139

	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
1954	11/18	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1955	11/22	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1956	11/23	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1957	11/22	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1958	11/18	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1959	11/18	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1960	11/19	Quart	Sealtest Light Eggnog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1961	11/22	Quart	Sealtest Eggnog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1962	11/17	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1963		3 Ounces	RT - 0		Not Found		10,000 PAC/ml			
1964		3 Ounces	RT - 8		Not Found		22,000 PAC/ml			
1965		3 Ounces	RT - 9		Not Found		21,000 PAC/ml			
1966		3 Ounces	RT - 10		Not Found		20,000 PAC/ml			

CONTROLS:

**PAC**: 0 **Equip**: 0

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

Temperature when Analyzed: 1.0 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Plating Date: 11/01/17

Analyzed By: Denise Richardson

Trean Brasley

Time: 08:50