Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 39 °F Size: Half Gallon Temperature: Raw: °C Processed: 0.0 °C

Processor/Distributor: MILKCO INC ID#: 37-082 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES110414-0102

	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1649	11/21	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	LA				
1650	11/20	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	LA				
1651	11/22	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g					
1652	11/19	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1653	11/21	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g					
1654	11/19	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1655	11/19	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL					

CONTROLS:

PAC: 0 Equip: 2

Analyzed By: Darneice Owens Diluent and NB: 0/Plating Date: 11/04/14 Time: 09:15

Temperature when Analyzed: 0.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Comment: Petrifilm aerobic count was not done on sample #1649 and #1650; Lab Inhibitor Positive Control: Purple

accident (LA). We apologize for any inconvenience this may have caused.

Approved By: Susan Beasley

Treat Baseley

Inhibitor Negative Control: Yellow