

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/06/12 **Time:** 09:15 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 11/07/12 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES110712-0147

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
1604	11/27	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
1605	11/22	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1606	11/24	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1607	11/21	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
1608	11/21	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1609	11/24	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1610	11/20	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	560 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 11/07/12 **Time:** 11:20

Temperature when Analyzed: 0.5 °C

PAC: 0

Equip: 0

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