

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/17/14 Time: 14:00 Collector: Jeff Richardson
 Temperature Controls: Raw: °C Processed: 38 °F Size: Quart
 Processor/Distributor: MILKCO INC ID#: 37-082

Sample Receipt:

Date: 11/19/14 Time: 07:35
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES111914-0074

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
1786	12/6	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1787	12/5	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1788	12/3	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1789	12/6	Quart	Light & Lively Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1790	12/6	Quart	Sealtest Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1791	10/1	Quart	South. Dairies Boiled Cust.	Not Found		<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/19/14 Time: 08:45

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow