

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/29/2010 **Time:** 08:30 **Collector:** Chris Alexander
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 11/30/2010 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES113010-0114

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
1687	12-18	1/2 Gallon	40 % Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1688	12-11	1/2 Gallon	1% Light-n-Lively	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml			
1689	12-13	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
1690	12-14	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 11/30/2010 **Time:** 09:00
Temperature when analyzed: 1.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /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