Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 11/29/2011 **Time:** 09:45 **Collector:** Chris Alexander **Date:** 11/30/2011 **Time:** 08:00

Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon Temperature: Raw: °C Processed: 0.5 °C

Processor/Distributor: MILKCO INC ID#: 37-82 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES113011-0090

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1727	12/17	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	960 EPAC/ml				
1728	12/14	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml				
1729	12/14	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL					
1730	12/13	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	1900 PAC/g				
1731	12/17	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1732	12/16	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	1800 PAC/ml				

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip:

 Plating Date:
 11/30/2011
 Time:
 09:00
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when analyzed: 0.5 °C

SSF:

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yellow