

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 11/29/2011 Time: 09:45 Collector: Chris Alexander  
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: MILKCO INC ID#: 37-82

## Sample Receipt:

Date: 11/30/2011 Time: 07:50  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES113011-0098

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
1733	12-17	4 Ounces	Bag-N-Box 2 % 36°F	Not Found	Not Found	<1 EPCC/ml	2000 PAC/ml		
1734	12-16	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1735	12-16	Quart	Light Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1736	12-13	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1737	12-16	8 Ounces	1 % Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1738	12-16	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml		
1739	12-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	780 PAC/ml		
1740	12-17	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g			
1741	12-17	1/2 Gallon	Fat-Free BM	Not Found		<1 EHSCC/g			
1742	12-15	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g			
1743		4 Ounces	RT-0 In Plant Raw 38°F		Not Found		3300 PAC/ml		
1744		4 Ounces	RT-7 In Plant Raw 38°F		Not Found		17000 PAC/ml		
1745		4 Ounces	RT-8 In Plant Raw 38°F		Not Found		6500 PAC/ml		
1746		4 Ounces	Raw Reclaim 40°F		Not Found		52000 PAC/ml		

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 11/30/2011 Time: 09:00  
 Temperature when analyzed: 0.5 °C  
 SSF:

PAC: 0 Equip: 1  
 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