

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/15 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 12/01/15 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES120115-0078

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
1976	12/16	1/2 Gallon	Sealtest Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1977	12/17	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1978	12/16	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1979	12/20	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1980	12/16	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1981	12/17	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1982	12/15	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	590 PAC/ml			
1983	12/16	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1984		3 Ounces	RT - 3 Organic		Not Found		20000 PAC/ml			
1985		3 Ounces	RT - 7		Not Found		3100 PAC/ml			
1986		3 Ounces	RT - 9		Not Found		<2500 EPAC/ml			
1987		3 Ounces	RT - 10		Not Found		6900 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-01-15 **Time:** 10:55

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: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow