

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/04/12 Time: 08:30 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 12/05/12 Time: 07:45
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES120512-0148

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
1729	12/20	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1730	12/20	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1731	12/22	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
1732	12/19	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
1733	12/18	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1734	12/21	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 12/05/12 Time: 11:35

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley