

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/08/2009      **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:** 12/09/2009      **Time:** 08:00  
**Temperature:**      **Raw:** °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES120909-0127**

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
1813	12-22	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1814	12-25	Quart	FF Buttermilk	Not Found		<1 EHSCC/g				
1815	12-25	8 Ounces	1% Choc Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1816	12-23	Gallon	Whole Milk Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1817	12-23	1/2 Gallon	1% Milk Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 12/09/2009      **Time:** 09:15  
**Temperature when analyzed:** 1.0 °C  
**SSF:**

**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 0  
**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