

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/13/2011 Time: 09:00 Collector: Chris Alexander
 Temperature Controls: Raw: °C Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MILKCO INC ID#: 37-82

Sample Receipt:

Date: 12/14/2011 Time: 07:45
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES121411-0095

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
1848	12/31	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1849	12/30	1/2 Gallon	Fat-Free Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1850	12/30	1/2 Gallon	Homo Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1851	12/30	1/2 Gallon	2% Organic	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1852	12/26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
1853	1/3/12	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
1854	1/3/12	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1855	12/31	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 12/14/2011 Time: 11:30
 Temperature when analyzed: 1.0 °C
 SSF:

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

Approved By: Susan Beasley