

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/28/15 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 12/29/15 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES122915-0078

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
2172	1-14	1/2 Gallon	Sealtest Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
2173	1-14	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2174	1-16	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
2175	1-14	1/2 Gallon	Sealtest Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2176	1-18	1/2 Gallon	Sealtest Fat Free Buttermilk	Not Found		<1 EHSCC/g				
2177	1-18	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
2178	1-12	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	1400 PAC/ml			
2179	1-14	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-29-15 **Time:** 09:35

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /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