

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/24/17 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 01/25/17 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012517-0184

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
112	2-12	1/2 Gallon	Sealtest Buttermilk	Not Found		<1 EHSCC/g				
113	2-11	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
114	2-11	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
115	2-12	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
116	2-15	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
117	2-11	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
118	2-11	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 01-25-17 **Time:** 08:50

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

