

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/21/17 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 02/22/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022217-0114

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
302		3-11	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
303		3-11	1/2 Gallon	Southern Dairies H&H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
304		3-14	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
305		3-10	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
306		3-11	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
307		3-11	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
308		3-10	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	800 PAC/ml			
309		3-7	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
310			3 Ounces	RT-3		Not Found		3,500 PAC/ml			
311			3 Ounces	RT-8		Not Found		5,800 PAC/ml			
312			3 Ounces	RT-9		Not Found		8,200 PAC/ml			
313			3 Ounces	Reverse Osmosis		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 02-22-17 **Time:** 09:05
Temperature when Analyzed: 1.0 °C

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

Comment:

Approved By: Susan Beasley