

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/21/17      **Time:** 09:00      **Collector:** Jeff Richardson  
**Temperature Controls:**      **Raw:** °C      **Processed:** 38 °F      **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC      **ID#:** 37-82

**Sample Receipt:**

**Date:** 03/22/17      **Time:** 07:30  
**Temperature:**      **Raw:** °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES032217-0110**

**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
480	4-10	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
481	4-08	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
482	4-08	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
483	4-09	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
484	4-08	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
485	4-08	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
486	4-08	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 03-22-16      **Time:** 08:30  
**Temperature when Analyzed:** 1.0 °C

**PAC:** 1      **Equip:** 2  
**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

**Approved By:** Susan Beasley