

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/17/18 **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: 04/18/18 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041818-0129

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
753	5-9	1/2 Gallon	Sealtest Skim BM	Not Found		<1 EHSCC/g				
754	5-5	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
755	5-9	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
756	5-5	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
757	5-9	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
758	5-5	1/2 Gallon	Laura Lynn Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
759	5-5	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				

CONTROLS:

PAC: 0 **Equip:** 1
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

Analyzed By: Denise Richardson

Plating Date: 04/18/18 **Time:** 09:27

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

