

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 04/18/17 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 04/19/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041917-0105

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
682	5-8	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
683	5-6	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
684	5-6	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
685	5-10	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
686	5-10	1/2 Gallon	Sealtest Skim Buttermilk	Not Found		<1 EHSCC/g				
687	5-5	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
688	5-5	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
689		3 Ounces	RT-O		Not Found		5,800 PAC/ml			
690		3 Ounces	RT-3 Organic		Not Found		16,000 PAC/ml			
691		3 Ounces	Reverse Osmosis		Not Found		30,000 PAC/ml			
692		3 Ounces	RT-6		Not Found		77,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-19-17 **Time:** 08:55

Temperature when Analyzed: 2.0 °C

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow

Approved By: Susan Beasley