

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/19/18    **Time:** 10:00    **Collector:** Jeff Richardson  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** MILKCO INC    **ID#:** 37-82

**Sample Receipt:**

**Date:** 06/20/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES062018-0104**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code	Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1153		7/11	1/2 Gallon Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1154		7/11	1/2 Gallon Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1155		7/7	1/2 Gallon Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1156		7/7	1/2 Gallon Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1157		7/11	1/2 Gallon Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1158		7/2	8 Ounces Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	430 PAC/ml			
1159		7/16	Half Pint Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1160			3 Ounces RT - 0		Not Found		16,000 PAC/ml			
1161			3 Ounces RT - 3		Not Found		24,000 PAC/ml			
1162			3 Ounces RT - 6		Not Found		16,000 PAC/ml			
1163			3 Ounces RT - 7		Not Found		520,000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06/20/18    **Time:** 08:45

**Temperature when Analyzed:** 1.0 °C

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.2 °C

Delvo P5

Purple

Yellow

**Approved By:** Susan Beasley

