

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 06/20/17 **Time:** 10:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 06/21/17 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062117-0123

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
1068	7-9	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
1069	7-10	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
1070	7-12	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1071	7-8	1/2 Gallon	Sealtest Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1072	7-8	1/2 Gallon	Sealtest Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1074	7-7	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1075		3 Ounces	RT-0 Organic		Not Found		240,000 PAC/ml			
1076		3 Ounces	RT- 6		Not Found		7,700 PAC/ml			
1077		3 Ounces	RT- 7		Not Found		9,900 PAC/ml			
1078		3 Ounces	RT- 8		Not Found		7,900 PAC/ml			
1079		3 Ounces	Reverse Osmosis		Not Found		150,000 PAC/ml			
1080	7-9	3 Ounces	Bag in Box HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 1
Air Density: 0 /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: Darneice Owens

Plating Date: 06/21/17 **Time:** 08:55

Temperature when Analyzed: 1.0 °C

Comment: 1% Chocolate listed on submission form was not received in cooler; sample was given a lab #1073 by mistake which resulted in a lab # skip.

Approved By: Susan Beasley