

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 09/12/17 **Time:** 10:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 09/13/17 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091317-0089

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
1639	10/1	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1640	9/30	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1641	9/30	1/2 Gallon	Laura Lynn Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1642	9/30	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1643	9/29	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	18,000 PAC/g			
1644	9/30	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1645	10/3	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

PAC: 0 **Equip:** 0
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: Denise Richardson

Plating Date: 09/13/17 **Time:** 10:30

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

