

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 09/27/16 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Date: 09/28/16 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES092816-0098

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
1691	10-15	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1692	10-19	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1693	10-16	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1694	10-15	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1695	10-15	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1696	10-17	1/2 Gallon	Sealtest Baking BM	Not Found		<1 EHSCC/g				
1697	10-15	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
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: 09-28-16 **Time:** 09:05

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley