

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/19/17 **Time:** 11:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-82

Sample Receipt:

Date: 12/20/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES122017-0096

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
2349	1-6	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2350	1-9	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2351	1-5	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2352	1-6	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2353	1-10	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
2354	1-6	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2355	1-10	Quart	Sealtest Light Egg Nog	Not Found		<1 EHSCC/g	LIQ			
2356	1-10	Quart	Sealtest Egg Nog	Not Found		<1 EHSCC/g	<25,000 EPAC/g			
2357	1-1	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2358	1-1	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2359		3 Ounces	RT-3		Not Found		4,300 PAC/ml			
2360		3 Ounces	RT-7		Not Found		2,500 PAC/ml			
2361		3 Ounces	RT-8		Not Found		4,400 PAC/ml			
2362		3 Ounces	RT-9		Not Found		3,900 EPAC/ml			
2363		3 Ounces	Reverse Osmosis		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/20/17 **Time:** 08:55

Temperature when Analyzed: 1.0 °C

Comment: Sample #2355 - All dilutions had liquefiers (LIQ) >25% of plated area; Sample #2356 - 1:10 & 1:100 diutions had liquefiers >25% of plated area, 1:1000 dilution was reported.

PAC: 2 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 2/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

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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
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Approved By: Susan Beasley