

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/17/2012 Time: 07:30 Collector: K. Sykes
 Temperature Controls: Raw: 40 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 01/17/2012 Time: 09:20
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011712-0052

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
74	2-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
75	2-1	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
76	2-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
77	2-1	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
78	2-1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
79	1-17	2 Ounces	In Plant Raw 40°F		Not Found		<2500 EPAC/ml			
80	1-17	2 Ounces	Farm Raw B 40°F		Not Found		<2500 EPAC/ml	700000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 01/17/2012 Time: 10:00
 Temperature when analyzed: 0.5 °C
 SSF: 4070

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

Approved By: Susan Beasley