

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/18/2011 Time: 09:00 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 01/18/2011 Time: 13:35
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES011811-0050

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
17	2-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
18	2-2	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
19	2-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
20	2-2	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
21	2-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
22	1-18	2 Ounces	In Plant Raw (36°F)		Not Found		<2500 EPAC/ml			
23	1-18	2 Ounces	Farm Raw B (36°F)		Not Found		<2500 EPAC/ml	690000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 01/19/2011 Time: 09:50
 Temperature when analyzed: 2.0 °C
 SSF: 4030

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