

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/19/2010      **Time:** 09:30      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 39 °F    **Size:** Half Gallon  
**Processor/Distributor:**    JACKSON DAIRY                      **ID#:** 37-89

**Sample Receipt:**

**Date:** 01/19/2010      **Time:** 13:55  
**Temperature:**            **Raw:** 0.5 °C            **Processed:** 1.0 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES012010-0062**

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
114	2-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
115	2-3	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
116	2-3	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
117	2-3	1/2 Gallon	Homo ( Whole )	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
118	2-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
119	1-19	2 Ounces	In plant raw (34°F)		Not Found		<2500 EPAC/ml			
120	1-19	2 Ounces	Farm Raw B (34°F)		Not Found		<2500 EPAC/ml	350000		

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 01/20/2010      **Time:** 09:15  
**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