

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/22/13 Time: 10:45 Collector: Ken Sykes  
 Temperature Controls: Raw: 38 °F Processed: 39 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 01/22/13 Time: 14:15  
 Temperature: Raw: 0.0 °C Processed: 0.5 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES012313-0148

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
110	2-8	1/2 Gallon	Skim	Not Found	Not Found	3 PCC/ml	58000 EPAC/ml			
111	2-8	Gallon	1%	Not Found	Not Found	>150 EPCC/ml	32000 EPAC/ml			
112	2-8	1/2 Gallon	2%	Not Found	Not Found	5 PCC/ml	46000 EPAC/ml			
113	2-8	1/2 Gallon	Homo	Not Found	Not Found	10 PCC/ml	430 PAC/ml			
114	2-8	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
115	1-22	2 Ounces	In Plant Raw (38*)		Not Found		5100 PAC/ml			
116	1-22	2 Ounces	Farm Raw B (38*)		Not Found		4700 PAC/ml	390000		

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/23/13 Time: 10:40

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow