

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/26/15 Time: 10:20 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 01/26/15 Time: 12:15
 Temperature: Raw: 0.0 °C Processed: 0.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012615-0002

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
157	2-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
158	2-14	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
159	2-14	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
160	2-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	710 PAC/ml			
161	1-26	2 Ounces	In Plant Raw (30F*)		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/27/15 Time: 09:15

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow