

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/27/14 Time: 09:00 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 01/27/14 Time: 12:00
 Temperature: Raw: 0.0 °C Processed: 0.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES012714-0003

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
112	2-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
113	2-14	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
114	2-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
115	2-14	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
116	2-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
117	1-27	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
118	1-27	2 Ounces	Farm Raw B (38*)		Not Found		<2500 EPAC/ml	550000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 01/28/14 Time: 08:05

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley



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