

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/09/16 **Time:** 09:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-

Sample Receipt:

Date: 02/09/16 **Time:** 15:10
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES020916-0119

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
230	2-26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
231	2-26	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	560 PAC/ml			
232	2-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	800 PAC/ml			
233	2-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1000 PAC/ml			
234		3 Ounces	In Plant Raw 38*		Not Found		340000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02-10-16 **Time:** 08:55

Temperature when Analyzed: 2.8 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow