

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 02/16/15    **Time:** 10:30    **Collector:** K. Sykes  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY    **ID#:** 37-89

**Sample Receipt:**

**Date:** 02/16/15    **Time:** 11:50  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES021615-0035**

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
285	3-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
286	3-4	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
287	3-4	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
288	3-4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
289	2-16	2 Ounces	In Plant Raw (39*)		Not Found		<2500 EPAC/ml			

**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 02/16/15    **Time:** 12:05**Temperature when Analyzed:** 1.0 °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