

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/16/2010 **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: 02/16/2010 **Time:** 14:10
Temperature: **Raw:** 0.0 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES021710-0124

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
256	3-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
257	3-3	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
258	3-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
259	3-3	1/2 Gallon	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
260	3-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
261	2-16	2 Ounces	In Plant Raw (36°F)		Not Found		220000 PAC/ml			
262	2-16	2 Ounces	Farm Raw B (36°F)		Not Found		360000 EPAC/ml	640000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 02/17/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

PAC: 0 **Equip:** 1
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

Approved By: Susan Beasley