

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/15/2011 Time: 11:00 Collector: Ken Sykes  
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 02/15/2011 Time: 14:20  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES021711-0002

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
239	3-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
240	3-2	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
241	3-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
242	3-2	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
243	3-2	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
244	2-15	2 Ounces	In Plant Raw (36* F)		Not Found		<2500 EPAC/ml			
245	2-15	2 Ounces	Farm Raw B (36* F)		Not Found		<2500 EPAC/ml	260000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 02/16/2011 Time: 11:30  
 Temperature when analyzed: 2.0 °C  
 SSF: 4070

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

Approved By: Susan Beasley