

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/19/13 Time: 10:45 Collector: Ken Sykes
 Temperature Controls: Raw: 37 °F Processed: 39 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 02/19/13 Time: 14:30
 Temperature: Raw: 0.0 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022013-0130

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
260	3-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
261	3-8	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
262	3-8	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
263	3-8	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
264	3-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
265	2-19	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
266	2-19	2 Ounces	Farm Raw B (37°F)		Not Found		<2500 EPAC/ml	290000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/20/13 Time: 10:15

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow