

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/21/2012 **Time:** 10:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 02/21/2012 **Time:** 14:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022212-0001

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	3-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
240	3-7	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml		
241	3-7	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	570 PAC/ml		
242	3-7	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
243	3-7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	3200 PAC/ml		
244	2-21	2 Ounces	In Plant Raw (36°F)		Not Found		3500 PAC/ml		
245	2-21	2 Ounces	Farm Raw B (36°F)		Not Found		3700 PAC/ml	530000	

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/22/2012 **Time:** 09:00
Temperature when analyzed: 2.5 °C
SSF: 4050

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