

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/24/14 Time: 10:30 Collector: Ken Sykes  
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 02/24/14 Time: 14:15  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES022514-0173

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
312	3-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
313	3-14	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
314	3-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
315	3-14	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
316	3-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
317	2-24	2 Ounces	In Plant Raw 38*		Not Found		11000 PAC/ml			
318	2-24	2 Ounces	Farm Raw "A" 38*		Not Found		14000 PAC/ml	750000		

SSF: 4050

## CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/25/14 Time: 09:35

Temperature when Analyzed: 2.5 °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