

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/12/13    **Time:** 10:00    **Collector:** Kenneth Sykes  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 40 °F    **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY    **ID#:** 37-89

**Sample Receipt:**

**Date:** 03/12/13    **Time:** 14:20  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES031313-0127**

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
396	3-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
397	3-29	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
398	3-29	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
399	3-29	1/2 Gallon	Homo	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
400	3-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
401	3-12	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
402	3-12	2 Ounces	Farm Raw B (37°F)		Not Found		<2500 EPAC/ml	340000		

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/13/13    **Time:** 10:00

**Temperature when Analyzed:** 3.0 °C

**SSF:** 4160

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 31.5 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow