

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/14/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 03/14/16 **Time:** 14:25
Temperature: **Raw:** 1.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES031516-0101

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
438	4-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
439	4-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
440	4-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
441	4-1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
442		3 Ounces	In Plant Raw 38*		Not Found		3500 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03-15-16 **Time:** 10:05

Temperature when Analyzed: 2.0 °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