Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/16/2010 **Time:** 10:00 **Collector:** Ken Sykes

Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon

Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 03/16/2010 **Time:** 14:10

Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C

Received by: Darneice Lyons

Environmental Microbiology **Sample Group: ES031710-0159**

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
414	3-31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
415	3-31	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
416	3-31	1/2 Gallon	2%	Not Found	Not Found	5 PCC/ml	<250 EPAC/ml			
417	3-31	1/2 Gallon	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
418	3-31	1/2 Gallon	Chocolate	Not Found	Not Found	7 HSCC/mL	370 PAC/ml			
419	3-16	2 Ounces	In Plant Raw (36*F)		Not Found		<2500 EPAC/ml			
420	3-16	2 Ounces	Farm Raw B (36*F)		Not Found		<2500 EPAC/ml	430000		

Analyzed by: Susan Beasley

Plating Date: 03/17/2010 **Time:** 08:45

Temperature when analyzed: 2.0 °C

SSF: 4050

Approved By: **Susan Beasley** Susan Beasley

CONTROLS:

PAC: 0 **Equip:** 0

Air Density: 0 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow