

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/24/14 Time: 10:50 Collector: Ken Sykes
 Temperature Controls: Raw: 40 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 03/24/14 Time: 13:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES032514-0159

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
466	4-11	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
467	4-11	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	910 PAC/ml			
468	4-11	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
469	4-11	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
470	4-11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
471	3-24	2 Ounces	In Plant Raw (40F)		Not Found		580000 EPAC/ml			
472	3-24	2 Ounces	Farm Raw A (40F)		Not Found		340000 EPAC/ml	450000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/25/14 Time: 08:45

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow