

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/27/12 Time: 09:30 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 03/27/12 Time: 12:15
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES032712-0156

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
449	4-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
450	4-13	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
451	4-13	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
452	4-13	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
453	4-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
454	3-27	2 Ounces	In Plant Raw (38*)		Not Found		25000 PAC/ml			
455	3-27	2 Ounces	Farm Raw B (38*)		Not Found		25000 PAC/ml	910000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/28/12 Time: 09:30

Temperature when Analyzed: 2.0 °C

SSF: 4160

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow