

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/29/2011 Time: 11:35 Collector: Kenneth Sykes
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 03/29/2011 Time: 14:40
 Temperature: Raw: 1.5 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES033011-0001

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	4-15	1/2 Gallon	Skim	Not Found	Not Found	22 PCC/ml	<250 EPAC/ml			
439	4-15	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
440	4-15	1/2 Gallon	2%	Not Found	Not Found	15 PCC/ml	260 PAC/ml			
441	4-15	1/2 Gallon	Homo	Not Found	Not Found	6 PCC/ml	<250 EPAC/ml			
442	4-15	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
443	3-29	2 Ounces	In Plant Raw (38°F)		Not Found		<2500 EPAC/ml			
444	3-29	2 Ounces	Farm Raw B (38°F)		Not Found		<2500 EPAC/ml	550000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 03/30/2011 Time: 10:00
 Temperature when analyzed: 2.0 °C
 SSF: 4030

PAC: 1 Equip: 0
 Air Density: 0 /15 min Diluent and NB: 1 / -

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley