

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/30/15 **Time:** 12:00 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 03/30/15 **Time:** 13:20
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES033015-0054

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
486	4/15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
487	4/15	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	790 PAC/ml			
488	4/15	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
489	4/15	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
490	3/30	2 Ounces	In Plant Raw (37 F)		Not Found		2600 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 03/31/15 **Time:** 08:30

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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