

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/09/13 Time: 11:00 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 04/09/13 Time: 13:55
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES041013-0124

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
555	4-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
556	4-26	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
557	4-26	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
558	4-26	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
559	4-26	1/2 Gallon	Chocolate	Not Found	Not Found	13 HSCC/mL	900 PAC/ml			
560	4-9	2 Ounces	In Pant Raw (38°F)		Not Found		<2500 EPAC/ml			
561	4-9	2 Ounces	Farm Raw B (38°F)		Not Found		<2500 EPAC/ml	690000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/10/13 Time: 09:30

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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