

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/12/16 **Time:** 09:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 04/12/16 **Time:** 15:15
Temperature: **Raw:** °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041316-0102

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
622	4-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
623	4-29	1/2 Gallon	2%	Not Found	Not Found	2 PCC/ml	940 PAC/ml			
624	4-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	2100 PAC/ml			
625	4-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-13-16 **Time:** 08:50

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley



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