

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/17/12 **Time:** 09:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 04/17/12 **Time:** 13:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES041712-0140

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
526	5-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
527	5-4	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
528	5-4	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
529	5-4	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
530	5-4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
531	4-17	2 Ounces	In Plant Raw (37°F)		Not Found		>2000000 EPAC/ml			
532	4-17	2 Ounces	Farm Raw B (37°F)		Not Found		80000 PAC/ml	680000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/18/12 **Time:** 09:20

Temperature when Analyzed: 2.5 °C

SSF: 4050

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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