

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/2010 **Time:** 09:40 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 04/20/2010 **Time:** 13:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042010-0182

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
591	5-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
592	5-5	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
593	5-5	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
594	5-5	1/2 Gallon	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
595	5-5	1/2 Gallon	Chocolate	Not Found	Not Found	8 HSCC/mL	<250 EPAC/ml			
596	4-20	2 Ounces	In Plant Raw (36°F)		Not Found		<2500 EPAC/ml			
597	4-20	2 Ounces	Farm Raw B (36°F)		Not Found		<2500 EPAC/ml	580000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 04/21/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4050

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

Approved By: Susan Beasley