Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.5 °C

Processor/Distributor: JACKSON DAIRY ID#: 37-89 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES042914-0106

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINER	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
628	5-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
629	5-16	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
630	5-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
631	5-16	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
632	5-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
633	4-28	2 Ounces	In Plant Raw (38F)		Not Found		5000 PAC/ml			
634	4-28	2 Ounces	Farm Raw A (38F)		Not Found		3800 PAC/ml	520000		

SSF: 4070 CONTROLS:

PAC: 0 Equip: 1

Analyzed By: Darneice Lyons

Air Density: 0 /15 min

Diluent and NB: 0/
Plating Date: 04/29/14

Time: 11:20

Temperature when Analyzed: 3.0 °C Inhibitor Test Used: 32.1 °C Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yello