

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/06/13 Time: 10:45 Collector: Ken Sykes
 Temperature Controls: Raw: 40 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 05/06/13 Time: 13:15
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050613-0043

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
639	5-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
640	5-24	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
641	5-24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
642	5-24	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
643	5-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
644	5-6	2 Ounces	In Plant Raw (40*)		Not Found		780000 EPAC/ml			
645	5-6	2 Ounces	Farm Raw B (40*)		Not Found		540000 EPAC/ml	540000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/07/13 Time: 09:15

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow