

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/10/16    **Time:** 09:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY    **ID#:** 37-89

**Sample Receipt:**

**Date:** 05/10/16    **Time:** 14:40  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 3.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES051016-0114**

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
765	5-27	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
766	5-27	1/2 Gallon	Lowfat (2%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
767	5-27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
768	5-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	280 PAC/ml			
769		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 05-11-16    **Time:** 08:50

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow