## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Date:** 05/15/17 **Time:** 09:30 **Collector:** Ginger Wilborn **Date:** 05/15/17 **Time:** 10:55

Temperature Controls: Raw: 5 °C Processed: 37 °F Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: JACKSON DAIRY ID#: 37-89 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES051517-0016

	SAMPLE IN	IFORMATIC	ON	RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
845	6-3	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
846	6-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
847	6-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
848	6-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
849		4 Ounces	Tank raw		Not Found		<2,500 EPAC/ml				
850		4 Ounces	Thornton raw		Not Found		<2,500 EPAC/ml	230,000			

SSF: 4050 CONTROLS:

Analyzed By: Darneice Owens

PAC: 0 Equip: 0

Air Density: 1/15 min Diluent and

Analyzed By: Darneice Owens Air Density: 1 /15 min Diluent and NB: 0/Plating Date: 05/16/17 Time: 08:30

Purple

Temperature when Analyzed: 3.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control:

Approved By: Susan Beasley

Treat Basley

Inhibitor Negative Control: Yellow