

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 05/18/15 **Time:** 10:15 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 05/18/15 **Time:** 12:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES051815-0014**

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
823	6-6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	870 PAC/ml			
824	6-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
825	6-6	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
826	6-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
827	5-18	2 Ounces	In Plant Raw (36F)		Not Found		<2500 EPAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 05/19/15 **Time:** 09:25**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

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