

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/18/2010      **Time:** 10:00      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    JACKSON DAIRY                      **ID#:** 37-89

**Sample Receipt:**

**Date:** 05/18/2010      **Time:** 15:15  
**Temperature:**            **Raw:** 0.5 °C            **Processed:** 0.5 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES052010-0185**

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
740	6-2	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	5000 PAC/ml			
741	6-2	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
742	6-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
743	6-2	1/2 Gallon	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
744	6-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
745	5-18	2 Ounces	In Plant Raw (36°F)		Not Found		4700 PAC/ml			
746	5-18	2 Ounces	Farm Raw B (36°F)		Not Found		5000 PAC/ml	820000		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 05/19/2010      **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**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

**Approved By:** Susan Beasley