

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/14 **Time:** 11:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 05/19/14 **Time:** 14:25
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052114-0118

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
760	6-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
761	6-9	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
762	6-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
763	6-9	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
764	6-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
765	5-19	2 Ounces	In Plant Raw (40 F)		Not Found		>2000000 EPAC/ml			
766	5-19	2 Ounces	Farm Raw A (40 F)		Not Found		>2000000 EPAC/ml	290000		

SSF: 4070

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/20/14 **Time:** 09:25

Temperature when Analyzed: 3.0 °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