

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/29/12 **Time:** 10:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 05/29/12 **Time:** 13:50
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES053012-0104

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
762	6-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
763	6-15	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
764	6-15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
765	6-15	1/2 Gallon	Homo	Not Found	Not Found	13 PCC/ml	<250 EPAC/ml			
766	6-15	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
767	5-29	2 Ounces	In Plant Raw 40*		Not Found		12000 PAC/ml			
768	5-29	2 Ounces	Farm Raw A 40*		Not Found		15000 PAC/ml	220000		
769	5-29	2 Ounces	Farm Raw B 38*		Not Found		12000 PAC/ml	1100000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/30/12 **Time:** 08:45

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow