

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/31/2011 Time: 09:00 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 40 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 05/31/2011 Time: 13:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES060111-0001

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
794	6-17	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
795	6-17	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
796	6-17	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
797	6-17	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
798	6-17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
799	5-31	2 Ounces	In Plant Raw (38°F)		Not Found		480000 EPAC/ml			
800	5-31	2 Ounces	Farm Raw B (38°F)		Not Found		540000 EPAC/ml	1100000		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 06/01/2011 Time: 08:45
 Temperature when analyzed: 2.0 °C
 SSF: 4050

PAC: 0 Equip: 0
 Air Density: 3 /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