

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/04/13 Time: 10:00 Collector: Kenneth Sykes
 Temperature Controls: Raw: 34 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 06/04/13 Time: 14:30
 Temperature: Raw: 0.5 °C Processed: 0.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES060513-0189

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
843	6-21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
844	6-21	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
845	6-21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
846	6-21	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
847	6-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
848	6-4	2 Ounces	In Plant Raw (34°F)		Not Found		>2000000 EPAC/ml			
849	6-4	2 Ounces	Farm Raw B (34°F*)		Not Found		>2000000 EPAC/ml	560000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 06/05/13 Time: 11:15

Temperature when Analyzed: 2.8 °C

SSF: 4160

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