

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/15/2010      **Time:** 08:30      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:**    JACKSON DAIRY                      **ID#:** 37-89

**Sample Receipt:**

**Date:** 06/15/2010      **Time:** 11:30  
**Temperature:**            **Raw:** 0.5 °C            **Processed:** 0.5 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES061610-0100**

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
889	6-30	1/2 Gallon	Skim	Not Found	Not Found	2 PCC/ml	250 PAC/ml			
890	6-30	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
891	6-30	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
892	6-30	1/2 Gallon	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
893	6-30	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
894	6-15	2 Ounces	In Plant Raw (36°F)		Not Found		<2500 EPAC/ml			
895	6-15	2 Ounces	Farm Raw B (36°)		Not Found		<2500 EPAC/ml	700000		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 06/16/2010      **Time:** 09:15  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4050

**PAC:** 0                      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** 0/-

**Incubation temperature:** 31.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley