

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/12 Time: 10:00 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 40 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 06/26/12 Time: 14:15
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES062712-0134

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
913	7-13	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
914	7-13	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
915	7-13	1/2 Gallon	2%	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
916	7-13	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
917	7-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
918	6-26	2 Ounces	In Plant Raw (38°F)		Not Found		6400 PAC/ml			
919	6-26	2 Ounces	Farm Raw A (38°F)		Not Found		9800 PAC/ml	370000		
920	6-26	2 Ounces	Farm Raw B (37°F)		Not Found		20000 PAC/ml	850000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 06/27/12 Time: 09:30

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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