

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/28/2011 Time: 09:30 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 06/28/2011 Time: 13:50
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES062911-0129

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
953	7-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
954	7-13	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	730 PAC/ml		
955	7-13	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml		
956	7-13	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml		
957	7-13	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	610 PAC/ml		
958	6-28	2 Ounces	In Plant Raw (38°F)		Not Found		38000 PAC/ml		
959	6-28	2 Ounces	Farm Raw B (38°F)		Not Found		32000 PAC/ml	630000	

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 06/29/2011 Time: 09:30
 Temperature when analyzed: 2.0 °C
 SSF: 4070

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

Approved By: Susan Beasley