

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 06/30/14 Time: 10:50 Collector: K. Sykes  
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 06/30/14 Time: 13:45  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES070114-0120

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
987	7-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
988	7-18	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
989	7-18	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
990	7-18	1/2 Gallon	Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
991	6-30	2 Ounces	In Plant Raw		Not Found		2700 PAC/ml			
992	6-30	2 Ounces	Fram Raw A		Not Found		<2500 EPAC/ml	310000		

SSF: 4070

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/01/14 Time: 08:20

Temperature when Analyzed: 2.0 °C

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