

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/07/2009 **Time:** 10:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 07/07/2009 **Time:** 13:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES070809-0078

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
930	7-24	1/2 Gallon	Skim	Not Found	Not Found	3 PCC/ml	560 PAC/ml			
931	7-24	Gallon	1%	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
932	7-24	1/2 Gallon	2%	Not Found	Not Found	1 PCC/ml	< 250 EPAC/ml			
933	7-24	1/2 Gallon	Whole (Homo)	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
934	7-24	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	< 250 EPAC/ml			
935	7-7	2 Ounces	Farm Raw B (38°F)		Not Found		3700 PAC/ml	370000		

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 07/08/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4080

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