

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/2010 **Time:** 10:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 07/12/2010 **Time:** 13:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071310-0156

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
975	7-21	1/2 Gallon	Skim	Not Found	Not Found	>150 EPCC/ml	6000 PAC/ml			
976	7-21	Gallon	1%	Not Found	Not Found	1 PCC/ml	72000 EPAC/ml			
977	7-21	1/2 Gallon	2%	Not Found	Not Found	33 PCC/ml	<250 EPAC/ml			
978	7-21	1/2 Gallon	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
979	7-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	130000 EPAC/ml			
980	7-12	2 Ounces	In Plant Raw (38°F)		Not Found		720000 EPAC/ml			
981	7-12	2 Ounces	Farm Raw B (38°F)		Not Found		440000 EPAC/ml	690000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 07/13/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

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

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley