

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/13/15 **Time:** 12:45 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 07/13/15 **Time:** 14:20
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071315-0067

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
1132	7-31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1133	7-31	1/2 Gallon	Low Fat	Not Found	Not Found	10 PCC/ml	<250 EPAC/ml			
1134	7-31	1/2 Gallon	Homo	Not Found	Not Found	10 PCC/ml	<250 EPAC/ml			
1135	7-31	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
1136	7-13	2 Ounces	In Plant Raw		Not Found		24000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/14/15 **Time:** 08:35

Temperature when Analyzed: 3.0 °C

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