

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/18/16 **Time:** 13:40 **Collector:** Joe Briscoe/G Wilborn
Temperature Controls: **Raw:** °C **Processed:** 45 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 07/18/16 **Time:** 15:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES071816-0054

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
1209	8/5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1210	8/5	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1211	8/5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1212	8/5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-19-16 **Time:** 08:20

Temperature when Analyzed: 2.2 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow