

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/19/2011 Time: 09:00 Collector: K. Sykes  
 Temperature Controls: Raw: 38 °F Processed: 40 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 07/19/2011 Time: 14:15  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES071911-0164

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
1067	8-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1068	8-3	Gallon	1 %	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1069	8-3	1/2 Gallon	2 %	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1070	8-3	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1071	8-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1072	7-19	2 Ounces	In Plant Raw (38*)		Not Found		250000 PAC/ml			
1073	7-19	2 Ounces	Farm Raw B (38*)		Not Found		170000 PAC/ml	1400000		

## CONTROLS:

Analyzed by: Darneice Lyons  
 Plating Date: 07/20/2011 Time: 09:45  
 Temperature when analyzed: 2.0 °C  
 SSF: 4050

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

Approved By: Susan Beasley