

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/29/14 **Time:** 09:20 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON CO ENVIRONMENTAL HE **ID#:** 37-89

Sample Receipt:

Date: 07/29/14 **Time:** 11:40
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072914-0142

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
1136	8-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1137	8-15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1138	8-15	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1139	8-15	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1140	7-29	2 Ounces	In Plant Raw (36F)		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 07/30/14 **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