

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/29/13 Time: 11:00 Collector: Kenneth Sykes  
 Temperature Controls: Raw: 39 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 07/29/13 Time: 14:10  
 Temperature: Raw: 0.0 °C Processed: 0.5 °C  
 Received by: Holly Braswell

## Environmental Microbiology

Sample Group: ES073013-0108

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
1056	8-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1057	8-16	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1058	8-16	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1059	8-16	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1060	8-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1061	7-29	2 Ounces	In Plant Raw (39*)		Not Found		140000 PAC/ml			
1062	7-29	2 Ounces	Farm Raw B (39*)		Not Found		120000 PAC/ml	990000		

## CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 07/30/13 Time: 09:10

Temperature when Analyzed: 2.9 °C

SSF: 4160

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow