

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/31/12 Time: 10:45 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 07/31/12 Time: 14:30
 Temperature: Raw: 0.0 °C Processed: 0.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES080112-0136

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
1062	8-17	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1063	8-17	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1064	8-17	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1065	8-17	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1066	8-17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1067	7-31	2 Ounces	In Plant Raw (36*)		Not Found		44000 PAC/ml			
1068	7-31	2 Ounces	Farm Raw B (36*)		Not Found		38000 PAC/ml	1200000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/01/12 Time: 09:25

Temperature when Analyzed: 0.0 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 7 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow