Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Ken Sykes Date: 08/10/2011 Time: 12:00 Collector: Date: 08/10/2011 **Time:** 13:50

Temperature Controls: Raw: 37 °F Processed: **Raw:** 0.5 °C °C °C Size: 2 Ounces Temperature: Processed:

Processor/Distributor: JACKSON DAIRY **ID#:** 37-89 Joy Hayes Received by:

Environmental Microbiology Sample Group: ES081011-0147

	SAMPL	E INFORMAT	TION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1183	8-10	2 Ounces	Farm Raw A (39*F)		Not Found		97000 PAC/ml	390000		
1184	8-10	2 Ounces	Farm Raw B (37*F)		Not Found		77000 PAC/ml	280000		
1185	8-10	2 Ounces	In Plant Raw (37*F)		Not Found		67000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip:

Plating Date: 08/10/2011 Time: 14:05 Air Density: 1 /15 min Diluent and NB: 0/-

0.5 °C Temperature when analyzed:

32.0 °C 4050 Incubation temperature: SSF: Inhibitor test used: Delvo P5

Purple **Inhibitor Positive Control:**

Trean Brasley Approved By: Susan Beasley Yellow **Inhibitor Negative Control:**