

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/11/2009 **Time:** 11:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 08/11/2009 **Time:** 14:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES081209-0056

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
1146	8-27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1147	8-27	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1148	8-27	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1149	8-27	1/2 Gallon	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1150	8-27	14 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1151	8-11	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
1152	8-11	2 Ounces	Farm Raw B (37*)		Not Found		<2500 EPAC/ml	340000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 08/12/2009 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF: 4070

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow