

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 08/17/15 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 08/17/15 **Time:** 14:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES081815-0127**

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
1386	9-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1387	9-4	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1388	9-4	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1389	9-4	1/2 Gallon	Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
1390	8-17	2 Ounces	In Plant Raw (38)		Not Found		<2500 EPAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 08/18/15 **Time:** 08:55**Temperature when Analyzed:** 2.5 °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