

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/23/2011      **Time:** 08:30      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 39 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY      **ID#:** 37-89

**Sample Receipt:**

**Date:** 08/23/2011      **Time:** 14:00  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES082311-0157**

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
1270	9-7	1/2 Gallon	Skim	Not Found	Not Found	9 PCC/ml	<250 EPAC/ml		
1271	9-7	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1272	9-7	1/2 Gallon	2 %	Not Found	Not Found	3 PCC/ml	<250 EPAC/ml		
1273	9-7	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml		
1274	9-7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1275	8-23	2 Ounces	In Plant Raw (39°F)		Not Found		17000 PAC/ml		
1276	8-23	2 Ounces	Farm Raw A (39°F)		Not Found		19000 PAC/ml	260000	
1277	8-23	2 Ounces	Farm Raw B (38°F)		Not Found		17000 PAC/ml	850000	

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 08/24/2011      **Time:** 08:40  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4050

**PAC:** 0      **Equip:** 0  
**Air Density:** 3 /15 min      **Diluent and NB:** 0/-

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley