

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/25/14 **Time:** 09:10 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 08/25/14 **Time:** 14:05
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES082514-0013

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
1290	9-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1291	9-12	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1292	9-12	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1293	9-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1294	8-24	2 Ounces	In Plant Raw (40F)		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/26/14 **Time:** 08:00

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

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