

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/26/13 Time: 10:30 Collector: Ken Sykes  
 Temperature Controls: Raw: 38 °F Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 08/26/13 Time: 14:20  
 Temperature: Raw: 0.5 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES082613-0038

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
1186	9-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1187	9-13	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 PAC/ml			
1188	9-13	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1189	9-13	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1190	9-13	1/2 Gallon	Chocolate	Not Found	Not Found	61 HSCC/mL	520 PAC/ml			
1191	8-26	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
1192	8-26	2 Ounces	Farm Raw B (38*)		Not Found		<2500 EPAC/ml	300000		

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/27/13 Time: 10:00

Temperature when Analyzed: 3.0 °C

SSF: 4160

Comment:

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