

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/28/12 Time: 10:15 Collector: Ken Sykes  
 Temperature Controls: Raw: 40 °F Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 08/28/12 Time: 14:15  
 Temperature: Raw: 0.5 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES082812-0128

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
1222	9-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1223	9-14	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1224	9-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1225	9-14	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1226	9-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1227	8-28	2 Ounces	Farm Raw A (40*)		Not Found		40000 PAC/ml	500000		
1228	8-28	2 Ounces	In Plant Raw (40*)		Not Found		40000 PAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/29/12 Time: 09:15

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow