

## Sample Submission and Reporting Form

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

**Date:** 09/14/15      **Time:** 13:00      **Collector:** K. Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 39 °F      **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY      **ID#:** 37-89

**Sample Receipt:**

**Date:** 09/14/15      **Time:** 14:30  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group: ES091415-0025**

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
1488	10-2	1/2 Gallon	Skim	Not Found	Not Found	8 PCC/ml	3700 PAC/ml			
1489	10-2	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml			
1490	10-2	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	800 PAC/ml			
1491	10-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	5400 PAC/ml			
1492	9-14	2 Ounces	In Plant Raw (38)		Not Found		13000 PAC/ml			

**CONTROLS:****Analyzed By:** Darneice Owens**Plating Date:** 09/15/15      **Time:** 08:00**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 1**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