Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 08:25

Time: 12:45 Collector: K. Sykes Date: 09/15/14 Date: 09/15/14 Time: 14:35

Raw: 38 °F Processed: 37 °F Size: Half Gallon **Raw:** 1.0 °C Processed: 1.0 °C **Temperature Controls:** Temperature:

JACKSON DAIRY 37-89 Susan Beasley **Processor/Distributor:** ID#: Received by:

Environmental Microbiology Sample Group: ES091514-0032

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1367	10-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1368	10-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1369	10-3	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1370	10-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1371	9-15	2 Ounces	In Plant Raw (38F)		Not Found		<2500 EPAC/ml			

CONTROLS:

PAC: 0 Equip: 2

Analyzed By: Susan Beasley Air Density: 5 /15 min Diluent and NB: 0 / -Plating Date: 09/16/14

32.1 °C **Incubation Temperature:** Temperature when Analyzed: 3.0 °C Delvo P5 **Inhibitor Test Used:** Purple Comment: **Inhibitor Positive Control:**

Yellow **Inhibitor Negative Control:** Approved By: **Susan Beasley** Trean Baarley