

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 09/19/17 Time: 10:30 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 5 °C Processed: 38 °F Size: Half Gallon  
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

## Sample Receipt:

Date: 09/19/17 Time: 12:15  
 Temperature: Raw: 3.5 °C Processed: 2.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES091917-0116

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
1705	10-4	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1706	10-4	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1707	10-4	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1708	10-4	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1709		4 Ounces	Farm Raw (scc)		Not Found		520,000 EPAC/ml	850,000		

SSF: 4050

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 09/20/17 Time: 07:45

Temperature when Analyzed: 2.5 °C

Comment:

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

Approved By: Susan Beasley

