

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/2010 **Time:** 10:20 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 09/21/2010 **Time:** 14:10
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES092210-0223

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
1368	10-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1369	10-9	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1370	10-9	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1371	10-9	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1372	10-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1373	9-21	2 Ounces	In Plant Raw (36°F)		Not Found		4900 PAC/ml			
1374	9-21	2 Ounces	Farm Raw B (36°F)		Not Found		4300 PAC/ml	660000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 09/22/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4070

PAC: 0 **Equip:** 1
Air Density: 1 /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