

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/25/12 Time: 11:40 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 39 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 09/25/12 Time: 14:10
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092612-0001

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
1362	10-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1363	10-12	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1364	10-12	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1365	10-12	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1366	10-12	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	1100 PAC/ml			
1367	9-25	2 Ounces	In Plant Raw (38*)		Not Found		13000 PAC/ml			
1368	9-25	2 Ounces	Farm Raw A (38*)		Not Found		13000 PAC/ml	690000		
1369	9-25	2 Ounces	Farm Raw B (38*)		Not Found		3800 PAC/ml	1300000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/26/12 Time: 09:40

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

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