Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 0 °C Processed: 0.5 °C

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

Environmental Microbiology Sample Group: ES100213-0149

	SAMPLE IN	IFORMATIC	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
1391	10-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1392	10-18	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1393	10-18	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1394	10-18	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1395	10-18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1396	9-30	2 Ounces	In Plant Raw (38*)		Not Found		30000 PAC/ml			
1397	9-30	2 Ounces	Farm Raw A (38*)		Not Found		39000 PAC/ml	340000		
1398	9-30	2 Ounces	Farm Raw B (36*)		Not Found		24000 PAC/ml	850000		

CONTROLS:

PAC: 0 **Equip**: 0

 Plating Date:
 10/01/13
 Time:
 11:10
 Air Density:
 1 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment: Plating Test by Cindy Price.

2.5 °C

Incubation Temperature: 32.8 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turn Caraly

Inhibitor Negative Control: Yellow