

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/12/2010 **Time:** 10:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 10/12/2010 **Time:** 13:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101210-0176

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
1510	10-27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1511	10-27	Gallon	1%	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1512	10-27	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1513	10-27	1/2 Gallon	Homo (Whole)	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1514	10-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1515	10-12	2 Ounces	In Plant Raw (38*)		Not Found		1000 PAC/ml			
1516	10-12	2 Ounces	Farm Raw B (38*)		Not Found		800 PAC/ml	660000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 10/13/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4070

Approved By: Joy Hayes

PAC: 0 **Equip:** 0
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