## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

**Time:** 08:30

**Date:** 10/14/14 **Time:** 10:40 Kenneth Sykes Time: 13:30 Collector: Date: 10/14/14

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

JACKSON DAIRY **ID#**: 37-89 Denise Richardson **Processor/Distributor:** Received by:

**Environmental Microbiology** Sample Group: ES101414-0123

	SAMPLE IN	NFORMATIO	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
1535	11-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1536	11-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1537	11-1	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1538	11-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
1539	10-14	2 Ounces	In Plant Raw (38)		Not Found		25000 PAC/ml			

**CONTROLS:** 

**PAC**: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0 / -Plating Date: 10/15/14

32.0 °C **Incubation Temperature:** Temperature when Analyzed: 2.8 °C Delvo P5 **Inhibitor Test Used:** 

Purple Comment: **Inhibitor Positive Control:** 

Yellow **Inhibitor Negative Control:** Approved By: **Susan Beasley** Trean Baarley