

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/23/12 Time: 09:50 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 10/23/12 Time: 12:45
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102312-0137

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
1538	11-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1539	11-9	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1540	11-9	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1541	11-9	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1542	11-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1543	10-23	2 Ounces	In Plant Raw (36*)		Not Found		>2000000 EPAC/ml			
1544	10-23	2 Ounces	Farm Raw A (36*)		Not Found		>2000000 EPAC/ml	350000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 10/24/12 Time: 09:30

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow