

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/27/2009 **Time:** 09:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 10/27/2009 **Time:** 14:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES102809-0088

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
1547	11-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1548	11-12	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1549	11-12	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1550	11-12	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1551	11-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1552	10-27	2 Ounces	In Plant Raw (34°F)		Not Found		<2500 EPAC/ml			
1553	10-27	2 Ounces	Farm Raw B (34°F)		Not Found		<2500 EPAC/ml	280000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/28/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF: 4070

Approved By: Susan Beasley

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