

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 11/02/15      **Time:** 12:15      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 37 °F      **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY      **ID#:** 37-89

**Sample Receipt:**

**Date:** 11/02/15      **Time:** 14:15  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES110215-0047**

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
1828	11-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1829	11-20	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1830	11-20	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1831		1/2 Gallon	Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
1832	11-2	2 Ounces	In Plant Raw (38*)		Not Found		60000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 11/03/15      **Time:** 08:15

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**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