

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 11/03/14 **Time:** 10:00 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 11/03/14 **Time:** 12:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES110314-0011**

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
1644	11-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	16000 PAC/ml			
1645	11-22	1/2 Gallon	Low Fat (2%)	Not Found	Not Found	1 PCC/ml	21000 PAC/ml			
1646	11-22	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	18000 PAC/ml			
1647	11-22	Pint	Chocolate	Not Found	Not Found	2 HSCC/mL	28000 EPAC/ml			
1648	11-3	2 Ounces	In Plant Raw		Not Found		560000 EPAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 11/04/14 **Time:** 08:45**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

PAC: 0**Equip:** 2**Air Density:** 0 /15 min**Diluent and NB:** 0/-**Incubation Temperature:**

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow