

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/14/2011 Time: 12:00 Collector: K. Sykes
 Temperature Controls: Raw: 40 °F Processed: 40 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 11/14/2011 Time: 15:00
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES111511-0096

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
1647	11-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1648	11-30	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1649	11-30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1650	11-30	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	2100 PAC/ml			
1651	11-30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1652	11-14	2 Ounces	In Plant Raw (40°F)		Not Found		>2000000 EPAC/ml			
1653	11-14	2 Ounces	Farm Raw (40°F)		Not Found		>2000000 EPAC/ml	330000		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 11/15/2011 Time: 08:30
 Temperature when analyzed: 2.0 °C
 SSF: 4050

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

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley