

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/2010 **Time:** 09:45 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 11/16/2010 **Time:** 13:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES111610-0198

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
1634	12-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1635	12-1	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1636	12-1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1637	12-1	1/2 Gallon	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1638	12-1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1639	11-16	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
1640	11-16	2 Ounces	Farm Raw B (38*)		Not Found		<2500 EPAC/ml	550000		

CONTROLS:

Analyzed by: Valerie Yager
Plating Date: 11/17/2010 **Time:** 08:45
Temperature when analyzed: 2.0 °C
SSF: 4070

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