

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/28/16 Time: 11:00 Collector: Ginger Wilborn
 Temperature Controls: Raw: 5 °C Processed: 38 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 11/28/16 Time: 14:20
 Temperature: Raw: 1.7 °C Processed: 0.2 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES112816-0056

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
2063	12/15	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2064	12/15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2065	12/15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
2066	12/15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
2067		4 Ounces	In-plant Raw		Not Found		33000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/29/16 Time: 09:20

Temperature when Analyzed: 4.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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