

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/2009 **Time:** 09:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 11/30/2009 **Time:** 14:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES120109-0180

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
1718	12-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	3300 PAC/ml			
1719	12-9	Gallon	1% Milk	Not Found	Not Found	2 PCC/ml	1600 PAC/ml			
1720	12-9	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	820 PAC/ml			
1721	12-9	1/2 Gallon	Homo	Not Found	Not Found	>150 EPCC/ml	42000 EPAC/ml			
1722	12-9	1/2 Gallon	Chocolate	Not Found	Not Found	32 HSCC/mL	46000 EPAC/ml			
1723	11-30	2 Ounces	In Plant Raw		Not Found		>2000000 EPAC/ml			
1724	11-30	2 Ounces	Farm Raw A (38*)		Not Found		>2000000 EPAC/ml	500000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 12/01/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF: 4070

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