

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/17/13 Time: 11:20 Collector: K. Sykes
 Temperature Controls: Raw: 36 °F Processed: 37 °F Size: Half Gallon
 Processor/Distributor: JACKSON DAIRY ID#: 37-89

Sample Receipt:

Date: 12/17/13 Time: 15:05
 Temperature: Raw: 0.0 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES121813-0139

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
1883	1-3	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1884	1-3	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1885	1-3	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1886	1-3	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1887	1-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1888	12-17	2 Ounces	In Plant Raw (36F)		Not Found		<2500 EPAC/ml			
1889	12-17	2 Ounces	Farm Raw (36F)		Not Found		<2500 EPAC/ml	230000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 12/18/13 Time: 10:05

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.8 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow