

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 01/23/17    **Time:** 09:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 44 °F    **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY    **ID#:** 37-89

**Date:** 01/23/17    **Time:** 11:30  
**Temperature:**    **Raw:** 3.5 °C    **Processed:** 3.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES012317-0046**

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
83	2/10	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
84	2/10	1/2 Gallon	2% Milk	Not Found	Not Found	12 PCC/ml	14000 PAC/ml			
85	2/10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	870 PAC/ml			
86	2/10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	490 PAC/ml			
87		4 Ounces	Raw		Not Found		230000 PAC/ml			
88		4 Ounces	Raw (Thornton + SCC)		Not Found		<2500 EPAC/ml	440000		

**SSF:** 4100

**CONTROLS:**

**Analyzed By:** Denise Richardson

**PAC:** 0

**Equip:** 0

**Plating Date:** 01/24/17    **Time:** 08:25

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Temperature when Analyzed:** 3.5 °C

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Comment:**

**Inhibitor Positive Control:** Purple

**Approved By:** Susan Beasley

**Inhibitor Negative Control:** Yellow