

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/16 **Time:** 12:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 40 °F **Processed:** 40 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 09/26/16 **Time:** 13:25
Temperature: **Raw:** 1.7 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092616-0049

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
1643	10/11	1/2 Gallon	Whole	Not Found	Not Found	20 PCC/ml	60000 EPAC/ml			
1644	10/11	1/2 Gallon	Chocolate	Not Found	Not Found	76 HSCC/mL	13000 PAC/ml			
1645	10/11	1/2 Gallon	2%	Not Found	Not Found	39 PCC/ml	13000 PAC/ml			
1646	10/11	1/2 Gallon	Skim	Not Found	Not Found	19 PCC/ml	23000 PAC/ml			
1647		100 mL	In-Plant Raw		Not Found		4000 PAC/ml			
1648		100 mL	In-Plant Raw - Thornton		Not Found		<2500 EPAC/ml	300000		

SSF: 4070

Analyzed By: Darneice Owens

Plating Date: 09/27/16 **Time:** 08:50

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



CONTROLS:

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