

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/24/17 **Time:** 11:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 5 °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 10/24/17 **Time:** 13:20
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102417-0153

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
1912	11-11	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1913	11-11	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1914	11-11	1/2 Gallon	Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1915	11-11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1916		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

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

Analyzed By: Denise Richardson
Plating Date: 10/25/17 **Time:** 07:55
Temperature when Analyzed: 2.5 °C
Comment:

Approved By: Susan Beasley

