

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 11/14/17    **Time:** 13:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** -5 °C    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** JACKSON DAIRY    **ID#:** 37-89

**Date:** 11/14/17    **Time:** 14:25  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES111417-0143**

**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
2114	12-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2115	12-2	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2116	12-2	1/2 Gallon	Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2117	12-2	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2118		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 11/15/17    **Time:** 08:15  
**Temperature when Analyzed:** 2.5 °C  
**Comment:**

**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

**Approved By:** Susan Beasley