

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/11/16 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.8 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 01/12/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES011216-0174

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
39	Feb. 2	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
40	Jan. 26	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
41	Jan. 24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1400 PAC/ml			
42	Jan. 23	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	2100 PAC/ml			
43	Mar. 8	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
44	Feb. 15	8 Ounces	Lite Sour Cream	Not Found		65 HSCC/g				
45	Jan. 26	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
46		100 mL	In Plant Raw Silo RT-7		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01-12-16 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow