

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/13/15 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.0 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 01/14/15 **Time:** 08:15
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES011415-0114

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
87	Feb. 14	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
88	Feb. 9	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
89	Jan. 26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	6600 PAC/ml			
90	Jan. 30	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
91	Feb. 27	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
92	Mar. 10	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
93	Mar. 13	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
94	Mar. 9	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
95	Jan. 24	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	120000 EPAC/g			
96		100 mL	In Plant Raw Silo RT-5		Not Found		210000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/14/15 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 3

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow