

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/21/14 Time: 14:30 Collector: Michael Dennis
 Temperature Controls: Raw: 4.2 °C Processed: 4.0 °C Size: Half Gallon
 Processor/Distributor: HUNTER FARMS ID#: 37-087

Sample Receipt:

Date: 01/22/14 Time: 07:45
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012314-0062

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
95	Feb. 12	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
96	Feb. 13	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
97	Feb. 8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
98	Feb. 7	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
99	Feb. 8	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
100	Mar 20	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
101	Mar 20	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
102	Mar 14	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
103	Mar 18	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
104		100 mL	In Plant Raw silo RT-7		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/22/14 Time: 10:38

Temperature when Analyzed: 0.5 °C

Approved By: Susan Beasley

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