Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 01/24/2012 Time: 13:00 Collector: Michael Dennis Date: 01/25/2012 **Time:** 07:45

Temperature Controls: Raw: 3.5 °C Processed: 4 °C Size: Half Gallon **Raw:** 1.5 °C Processed: 1.0 °C Temperature:

Processor/Distributor: **HUNTER FARMS ID#**: 37-087 Joy Hayes Received by:

Environmental Microbiology Sample Group: ES012612-0077

	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
98	2-10	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
99	2-10	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
100	2-10	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
101	2-10	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
102	2-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
103	2-10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
104	2-17	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
105	2-15	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g				
106	2-20	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
107	3-8	8 Ounces	Sour Cream	Not Found		2 HSCC/g				
108	3-17	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
109	3-18	8 Ounces	Non-fat Sour Cream	Not Found		<1 EHSCC/g				
110	2-19	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
111		100 mL	Heat Treated Cream CT-2		Not Found	•	<2500 EPAC/g			
112		100 mL	In Plant Raw RT-7		Not Found		220000 PAC/ml			

Analyzed by: Darneice Lyons

Air Density: 0 /15 min **Plating Date:** 01/25/2012 Time: 09:15 Diluent and NB: 0/-

CONTROLS:

Equip:

32.0 °C

Delvo P5

PAC:

0

Incubation temperature:

1.0 °C Temperature when analyzed:

SSF:

Inhibitor test used: Purple **Inhibitor Positive Control:** Turan Brasley Approved By: Susan Beasley **Inhibitor Negative Control:** Yellow