Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 02/06/17 **Time:** 14:00 **Collector:** Mike Dennnis **Date:** 02/07/17 **Time:** 07:25

Temperature Controls: Raw: 3.5 °C Processed: 4.0 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES020717-0151

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
198	Feb.27	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g					
199	Feb.28	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g					
200	Feb.18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml				
201	Feb.13	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	1900 PAC/ml				
202	Mar.27	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g					
203	Apr.4	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g					
204	Feb.18	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
205	Apr.4	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g					
206		100 mL	In Plant Raw Silo RT-5		Not Found		10,000 PAC/ml				

CONTROLS:

PAC: 0 **Equip**: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: Delvo P5

Inhibitor Test Used: Delvo P5

Comment: No Fat Free Sour Cream product available. Inhibitor Positive Control: Purple

Approved By:

Street Boards:

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Susan Beasley

Time: 09:10

Plating Date: 02/07/17