Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 4.4 °C Processed: 3 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-187 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES020718-0107

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
236	2-25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
237	2-25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
238	2-25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
239	2-19	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	750 PAC/ml			
240	2-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
241	2-23	1/2 Gallon	Light Cream	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
242	2-20	1/2 Gallon	Whipped Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
243	2-12	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
244		100 mL	In Plant Raw #9 4.4		Not Found		33,000 PAC/ml			

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 2 /15 min Diluent and NB: 0/-

Plating Date: 02/07/18 Time: 08:50
Incubation Temperature: 32.0 °C

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

Comment: Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley