

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/10/15 **Time:** 14:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 02/11/15 **Time:** 07:30
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES021115-0095

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
266	Mar.4	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
267	Mar.9	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
268	Feb.24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	470 PAC/ml			
269	Feb.27	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	320 PAC/ml			
270	Mar.23	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
271	Mar.30	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
272	Apr.8	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
273	Mar.28	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
274	Feb.27	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
275		100 mL	In Plant Raw Silo RT-6		Not Found		9900 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02/11/15 **Time:** 10:05

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow