

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/18/14 Time: 14:30 Collector: Michael Dennis
 Temperature Controls: Raw: 4.0 °C Processed: 4.0 °C Size: Half Gallon
 Processor/Distributor: HUNTER FARMS ID#: 37-087

Sample Receipt:

Date: 02/19/14 Time: 07:45
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021914-0108

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
291	Mar. 5	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
292	Mar. 3	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
293	Mar. 8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
294	Mar. 7	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
295	Mar. 8	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
296	Apr. 13	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
297	Mar. 2	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
298	Apr. 12	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
299	Apr. 13	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
300		100 mL	In Plant Raw		Not Found		7300 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/19/14 Time: 09:15

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow