Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 3.5 °C Processed: 3.0 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 0.5 °C

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

Environmental Microbiology Sample Group: ES022112-0158

	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
223	Mar. 06	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
224	Mar. 06	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
225	Mar. 06	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
226	Mar. 06	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
227	Mar. 06	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
228	Mar. 04	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	230 PAC/ml			
229	Mar. 16	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
230	Mar. 14	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
231	Mar. 15	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
232	Apr. 12	8 Ounces	Sour Cream	Not Found		1 HSCC/g				
233	Apr. 02	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
234	Apr. 14	8 Ounces	Fat Free Sour Cream	Not Found		2 HSCC/g				
235	Apr. 13	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
236		100 mL	Heat Treated Cream CT-2		Not Found	-	<2500 EPAC/g			
237		100 mL	In Plant Raw RT-6		Not Found		4100 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip:

 Plating Date:
 02/21/2012
 Time:
 09:10
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when analyzed: 0.5 °C

SSF: Incubation temperature: 32.0 °C

Comment: Sample Collection Temp. Control: Heat Treated Cream 1.5*C Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow