

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/22/16 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 5.5 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 02/23/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022316-0124

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
261	Mar. 18	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
262	Mar. 16	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
263	Mar. 7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	770 PAC/ml			
264	Mar. 6	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	420 PAC/ml			
265	Apr. 1	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
266	Apr. 14	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
267	Feb. 26	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
268	Mar. 8	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
269		100 mL	In Plant Raw Silo RT- 5		Not Found		15000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/23/16 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.5 °C

Delvo P5

Purple

Yellow