Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 03/06/17 **Time:** 14:30 **Collector:** Mike Dennis **Date:** 03/07/17 **Time:** 07:30

Temperature Controls: Raw: 4.0 °C Processed: 4.0 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES030717-0128

	SAMPLE IN	IFORMATIC	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
380	Mar.31	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
381	Mar.28	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
382	Mar.17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	20,000 PAC/ml			
383	Mar.20	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
384	Apr.7	24 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
385	Apr.8	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
386	Apr.8	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
387	Mar.21	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
388	Apr.4	Quart	Non Fat Yogurt	Not Found		<1 EHSCC/g				
389		100 mL	In Plant Raw Silo RT-6		Not Found		200,000 PAC/ml			

CONTROLS:

PAC: 1 Equip: 0

Analyzed By: Darneice Owens Air Density: 1/15 min Diluent and NB: 1/Plating Date: 03/07/17 Time: 08:20

Temperature when Analyzed: 1.0 °C Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Thibitor Negative Control: Yellow