

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/08/16 **Time:** 13:15 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 3.0 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 03/09/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES030916-0154

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
398	Apr. 4	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
399	Mar. 23	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
400	Mar. 19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	60000 EPAC/ml			
401	Mar. 14	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
402	Apr. 18	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
403	Apr. 26	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
404	Apr. 16	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
405	Mar. 22	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
406		100 mL	In Plant Raw Silo RT - 5		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/09/16 **Time:** 08:20

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow