

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/10/15 **Time:** 13:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.0 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 03/11/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES031115-0111

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
419	Apr. 1	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
420	Apr. 6	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
421	Mar. 24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	440 PAC/ml			
422	Mar. 28	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
423	May 5	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
424	Apr. 26	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
425	Apr. 20	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
426	May 5	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
427	Mar.23	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	270 PAC/g			
428		100 mL	In Plant Raw Silo RT-2		Not Found		5700 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/11/15 **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