

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/18/14      **Time:** 14:30      **Collector:** Michael J. Dennis  
**Temperature Controls:**      **Raw:** 3.5 °C      **Processed:** 3.0 °C      **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS      **ID#:** 37-087

**Sample Receipt:**

**Date:** 03/19/14      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES031914-0095**

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
443	Apr. 3	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
444	Apr. 5	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
445	Apr. 4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
446	Apr. 1	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
447	Apr. 1	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
448	May 15	16 Ounces	Sour Cream	Not Found		>150 EHSCC/g				
449	May 15	16 Ounces	Lite Sour Cream	Not Found		>150 EHSCC/g				
450	May 16	16 Ounces	Fat Free Sour Cream	Not Found		>150 EHSCC/g				
451	May 21	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
452		100 mL	In Plant Raw RT-2		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/19/14      **Time:** 08:50

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 2 /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