

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/05/16 **Time:** 13:15 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 5.0 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 04/06/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES040616-0104

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
582	May 2	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
583	Apr. 27	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
584	Apr. 18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	300 PAC/ml			
585	Apr. 22	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
586	Apr. 18	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
587	Apr. 23	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
588	Apr.16	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
589	Apr. 9	Gallon	Half & Half	Not Found	Not Found	>150 EHSCC/g	>200000 EPAC/g			
590		100 mL	In Plant Raw Silo RT- 9		Not Found		20000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-06-16 **Time:** 09:30

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: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow