

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 04/09/18    **Time:** 11:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 5 °C    **Processed:** 3 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-87

**Sample Receipt:**

**Date:** 04/10/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES041018-0119**

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
676	4/25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
677	4/25	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
678	4/25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
679	4/23	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
680	4/25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
681	4/23	Gallon	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
682	4/21	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
683	4/27	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
684	4/21	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
685		100 mL	In Plant Raw #1 5*		Not Found		79,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/10/18    **Time:** 08:25

**Temperature when Analyzed:** 1.0 °C

**Comment:** Chocolate and Heavy Cream listed on sample submission form were not received in cooler.

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley