Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 4 °C Processed: 3 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES041112-0140

	SAMPLE IN	NFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
509	Apr. 27	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
510	Apr. 27	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	620 PAC/ml				
511	Apr. 27	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml				
512	Apr. 27	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
513	Apr. 27	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
514	Apr. 22	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	2300 PAC/ml				
515	May 4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
516	May 2	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g					
517	May 7	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g					
518	Jun. 2	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g					
519	Jun. 4	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g					
520	Jun. 3	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g					
521	May 18	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g					
522		100 mL	Heat Treated Cream CT-1		Not Found		<2500 EPAC/g				
523		100 mL	In Plant Raw RT-5		Not Found		11000 PAC/ml				

CONTROLS:

Equip: 0

32.0 °C

Delvo P5

Purple Yellow

Diluent and NB: 0/-

Analyzed By: Darneice Lyons

Plating Date: 04/11/12 **Time:** 09:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

Trean Baarley

Inhibitor Test Used:

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Positive Control:

PAC: 0