

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/10/17 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 04/11/17 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041117-0115

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
632	May 5	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
633	May 2	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
634	Apr.24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml			
635	Apr.21	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	7,200 PAC/ml			
636	May 28	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
637	June 3	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
638	Apr.25	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
639	May 26	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				
640		100 mL	In Plant Raw Silo RT-7		Not Found		57,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/11/17 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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