

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/13/15 **Time:** 13:45 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 3.0 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 04/14/15 **Time:** 07:25
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041415-0092

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
608	May 6	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
609	May 6	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
610	Apr. 20	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
611	Apr. 20	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
612	June 1	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
613	June 8	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
614	May 9	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
615	June 4	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
616	Apr. 20	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
617		100 mL	In Plant Raw Silo RT - 6		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/14/15 **Time:** 10:35

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow