

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/27/2009 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 5 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 04/28/2009 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042809-0068

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
605	May 18	Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
606	May 18	Gallon	1/2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
607	May 21	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
608	May 15	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
609		100 mL	Heat Treated Cream CF 1		Not Found		<250 EPAC/g			
610		100 mL	In Plant Raw RI 5		Not Found		180000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 04/28/2009 **Time:** 09:30
Temperature when analyzed: 2 °C
SSF:

Approved By: Joy Hayes

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0
Incubation temperature: 32 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow