

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/28/14 **Time:** 12:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 04/29/14 **Time:** 07:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES042914-0123

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
614	May 14	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
615	May 22	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
616	May 13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
617	May 13	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
618	May 13	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
619	June 22	8 Ounces	Sour Cream	Not Found		>150 EHSCC/g				
620	June 22	8 Ounces	Lite Sour Cream	Not Found		>150 EHSCC/g				
621	June 13	16 Ounces	Fat Free Sour Cream	Not Found		>150 EHSCC/g				
622	June 21	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
623		100 mL	In Plant Raw RT-5		Not Found		17000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 04/29/14 **Time:** 10:00

Temperature when Analyzed: 0.5 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.1 °C

Delvo P5

Purple

Yellow