

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/02/17 Time: 13:30 Collector: Mike Dennis  
 Temperature Controls: Raw: 2.5 °C Processed: 6.0 °C Size: Half Gallon  
 Processor/Distributor: HUNTER FARMS ID#: 37-087

## Sample Receipt:

Date: 05/03/17 Time: 07:25  
 Temperature: Raw: 1.0 °C Processed: 1.5 °C  
 Received by: Darneice Owens

## Environmental Microbiology

Sample Group: ES050317-0131

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
790	May 28	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
791	May 23	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
792	May 14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	970 PAC/ml			
793	May 13	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	15,000 PAC/ml			
794	June 24	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
795	June 20	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
796	May 21	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
797	May 16	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
798	June 19	Quart	Non Fat Yogurt	Not Found		<1 EHSCC/g				
799		100 mL	In Plant Raw Silo RT-5		Not Found		13,000 PAC/ml			

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/03/17 Time: 08:50

Temperature when Analyzed: 1.5 °C

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow