

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/04/15    **Time:** 14:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 3.2 °C    **Processed:** 5.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-087

**Sample Receipt:**

**Date:** 05/05/15    **Time:** 07:20  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES050515-0084**

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
756	May 26	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
757	May 29	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
758	May	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
759	May 18	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
760	May 26	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
761	May 24	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
762	May 24	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
763	May 25	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
764	May 19	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
765		100 mL	In Plant Raw Silo RT-7		Not Found		3400 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 05/05/15    **Time:** 10:05

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 1

**Diluent and NB:** 1 / -

32.0 °C

Delvo P5

Purple

Yellow