Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 3 °C Processed: 3.5 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES051012-0080

	SAMPLE IN	NFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
660	May 22	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
661	May 22	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	4400 PAC/ml			
662	May 22	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
663	May 22	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
664	May 22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	12000 PAC/ml			
665	May 22	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
666	Jun 4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
667	May 30	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
668	Jun. 1	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
669	Jun. 29	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
670	Jul. 3	16 Ounces	Lite Sour Cream	Not Found		2 HSCC/g				
671	Jun. 28	16 Ounces	Fat Free Sour Cream	Not Found		39 HSCC/g				
672	Jun. 30	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
673		100 mL	Heat Treated Cream CT-1		Not Found		<2500 EPAC/g			
674		100 mL	In Plant Raw RT-1		Not Found		10000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 1 Equip: 0

Temperature when Analyzed: $1.0~^{\circ}\text{C}$ Incubation Temperature: $32.0~^{\circ}\text{C}$

Comment: Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Nagative Control: Vollow

Approved By: Susan Beasley

Turning to Fostive Control: Yellow

Yellow