

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/20/14 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 05/21/14 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052114-0120

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
797	Jun. 4	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
798	Jun. 16	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
799	Jun. 3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
800	Jun. 7	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
801	Jun. 7	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
802	Jul. 18	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
803	Jul. 10	16 Ounces	Lite Sour Cream	Not Found		4 HSCC/g				
804	Jul. 4	16 Ounces	Fat Free Sour Cream	Not Found		>150 EHSCC/g				
805	Jul. 15	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/21/14 **Time:** 09:30

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: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow