

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 06/01/15      **Time:** 14:30      **Collector:** Michael J. Dennis  
**Temperature Controls:**      **Raw:** 2.5 °C      **Processed:** 4.0 °C      **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS      **ID#:** 37-087

**Sample Receipt:**

**Date:** 06/02/15      **Time:** 07:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES060215-0127**

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
923	June 26	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
924	June 26	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
925	June 13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	540 PAC/ml			
926	June 12	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	4900 PAC/ml			
927	July 26	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
928	July 27	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
929	July 03	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
930	July 28	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
931	June 13	Gallon	Half & Half	Not Found	Not Found	62 HSCC/g	>200000 EPAC/g			
932		100 mL	In Plant Raw Silo RT - 6		Not Found		79000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06/02/15      **Time:** 09:40

**Temperature when Analyzed:** 1.0 °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