

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/06/2011 Time: 12:30 Collector: Michael Dennis
 Temperature Controls: Raw: 3.5 °C Processed: 5 °C Size: Half Gallon
 Processor/Distributor: HUNTER FARMS ID#: 37-087

Sample Receipt:

Date: 06/07/2011 Time: 07:30
 Temperature: Raw: 3.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES060711-0131

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
809	6/21	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
810	6/21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
811	6/21	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
812	6/21	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
813	6/21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
814	6/19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1600 PAC/ml			
815	7/1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
816	7/1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
817	7/3	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
818	8/4	16 Ounces	Lite sour Cream	Not Found		>150 EHSCC/g				
819	7/4	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
820	8/1	6 Ounces	Yogurt	Not Found		1 HSCC/g				
821		100 mL	Heat Treated Cream cT-2		Not Found		<2500 EPAC/g			
822		100 mL	In Plant Raw RT-9		Not Found		82000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 06/07/2011 Time: 09:15

Temperature when analyzed: 0.5 °C

SSF:

Comment: 1% Buttermilk - No Product Available

Approved By: Susan Beasley



PAC: 1

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Equip: 3

Diluent and NB: 1 / -