

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/14/16 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.4 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 06/15/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061516-0124

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
1013	July 11	1/2 Gallon	Non Fat Buttermilk	Not Found		38 HSCC/g				
1014	July 6	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1015	June 27	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1016	Aug. 8	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1017	Aug. 7	16 Ounces	Lite Sour Cream	Not Found		2 HSCC/g				
1018	Aug.9	16 Ounces	Fat Free Sour Cream	Not Found		7 HSCC/g				
1019	Jun. 18	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1020		100 mL	In Plant Raw Silo RT- 6		Not Found		8600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06-15-16 **Time:** 08:20

Temperature when Analyzed: 1.0 °C

Comment: Sample #1019 (Half & Half) had microbial phosphatase activity present when tested.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 3 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow