

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/17/14 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 5.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 06/18/14 **Time:** 07:40
Temperature: **Raw:** 2.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES061814-0168

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
919	July 2	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
920	July 14	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
921	June 28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	16000 PAC/ml			
922	July 5	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
923	Aug. 8	16 Ounces	Sour Cream	Not Found		30 HSCC/g				
924	Aug. 9	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
925	July 19	16 Ounces	Fat Free Sour Cream	Not Found		76 HSCC/g				
926	Aug. 11	6 Ounces	Lite Yogurt	Not Found		<1 EHSCC/g				
927		100 mL	In Plant Raw Silo RT-7		Not Found		17000 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Plating Date: 06/18/14 **Time:** 09:20
Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

