

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 06/25/18 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 5 °C **Processed:** 4 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 06/26/18 **Time:** 07:30
Temperature: **Raw:** 3.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES062618-0127**

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
1193	7-20	1/2 Gallon	Fatfree Buttermilk	Not Found		1 HSCC/g				
1194	7-19	1/2 Gallon	1% Buttermilk	Not Found		>150 EHSCC/g				
1195	7-31	16 Ounces	Fatfree S.C.	Not Found		<1 EHSCC/g				
1196	7-29	16 Ounces	Lite S.C.	Not Found		59 HSCC/g				
1197	8-12	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1198	8-3	Quart	Non-fat Yogurt	Not Found		<1 EHSCC/g				
1199		100 mL	In Plant Raw #7 5*		Not Found		18,000 PAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 06/26/18 **Time:** 10:20**Temperature when Analyzed:** 3.0 °C**PAC:** 0**Equip:** 0**Air Density:** 3 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.1 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley
