

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/07/15 **Time:** 14:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.5 °C **Processed:** 5.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 07/08/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES070815-0109

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
1112	July 22	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1113	Aug. 3	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1114	July 18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	38000 EPAC/ml			
1115	July 30	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1116	Aug. 25	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1117	Aug. 4	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1118	Aug 10	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1119	Aug. 18	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1120	July 21	Gallon	Half & Half	Not Found	Not Found	7 HSCC/g	2200 PAC/g			
1121		100 mL	In Plant Raw Silo RT-7		Not Found		54000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/08/15 **Time:** 09:05

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /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