

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 07/11/17      **Time:** 14:00      **Collector:** Mike Dennis  
**Temperature Controls:**      **Raw:** °C      **Processed:** 5.0 °C      **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS      **ID#:** 37-087

**Sample Receipt:**

**Date:** 07/12/17      **Time:** 07:45  
**Temperature:**      **Raw:** °C      **Processed:** 3.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES071217-0094**

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
1192	Aug.4	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1193	Aug. 1	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1194	July 28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	540 PAC/ml			
1195	July 25	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1196	Aug. 20	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1197	Aug. 19	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1198	Aug 5	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1199	July 25	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1200	Sept. 8	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07-12-17      **Time:** 10:20

**Temperature when Analyzed:** 3.0 °C

**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

**Approved By:** Susan Beasley