

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/15/14 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 6.0 °C **Processed:** 6.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 07/16/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES071714-0035

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
1076	Aug. 6	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1077	Aug. 11	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1078	July 29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1079	Aug. 1	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1080	Aug. 29	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1081	Sept. 6	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1082	Aug. 25	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1083	Sept. 8	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1084		100 mL	In Plant Raw Silo RT-9		Not Found		380000 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 07/16/14 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 1 /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