## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 3.6 °C Processed: 4 °C Size: Half Gallon Temperature: Raw: 5.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES072011-0138

	SAMPLE	INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1078	Aug. 6	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1079	Aug. 6	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1080	Aug. 6	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1081	Aug. 5	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1082	Aug. 6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1083	Aug. 5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1084	Aug. 15	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1085	Aug. 4	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1086	Aug. 11	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1087	Sept. 8	8 Ounces	Sour Cream	Not Found		1 HSCC/g				
1088	Jul. 29	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1089	Sept. 15	6 Ounces	Light Yogurt	Not Found		4 HSCC/g				
1090		100 mL	Heat Treated Cream CT-1		Not Analyzed	1	Not Analyzed			
1091		100 mL	In Plant Raw RT-5		Not Analyzed	1	Not Analyzed			

**CONTROLS:** 

32.0 °C

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date: 07/20/2011 Time: 11:00 Air Density: 1 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 1.0 °C

Comment:

SSF: Incubation temperature:

Heat treated cream and In-Plant Raw samples were not analyzed Inhibitor test used: Delvo P5 because temperature controls exceeded 4.4 \*C.

Decause temperature controls exceeded 4.4 °C.

Inhibitor Positive Control:

Purple

Approved By: Susan Beasley Tuesdasley Yellow