

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/26/16 Time: 14:00 Collector: Michael Dennis  
 Temperature Controls: Raw: 4.4 °C Processed: 4.0 °C Size: Half Gallon  
 Processor/Distributor: HUNTER FARMS ID#: 37-087

## Sample Receipt:

Date: 07/27/16 Time: 07:35  
 Temperature: Raw: 2.0 °C Processed: 2.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES072716-0083

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
1304	8-22	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1305	8-10	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1306	8-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	940 PAC/ml			
1307	8-12	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1308	9-19	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1309	9-18	24 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1310	9-19	16 Ounces	Fat Free Sour Cream	Not Found		3 HSCC/g				
1311	8-9	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1312	8-14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1313		100 mL	In Plant Raw Silo RT-9		Not Found		36000 PAC/ml			

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/27/16 Time: 10:35

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow