

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/04/15 **Time:** 14:45 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.3 °C **Processed:** 7.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 08/05/15 **Time:** 07:35
Temperature: **Raw:** 2.5 °C **Processed:** 2.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080515-0109

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
1314	Aug.31	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1315	Aug.15	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	8300 PAC/ml			
1316	Aug.21	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1317	Sept. 6	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1318	Sept.13	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1319	Sept. 12	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1320	Aug.18	Gallon	Half & Half	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
1321		100 mL	In Plant Raw Silo RT - 9		Not Found		12000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/05/15 **Time:** 09:25

Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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