## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 4.0 °C Processed: 4.0 °C Size: Half Gallon Temperature: Raw: 4.0 °C Processed: 1.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES081611-0114

	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
1186	8-30	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	860 PAC/ml			
1187	8-30	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1188	8-30	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1189	8-30	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
1190	8-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	770 PAC/ml			
1191	8-30	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1192	8-29	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1193	9-7	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g				
1194	8-29	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1195	9-29	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1196	10-10	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1197	10-1	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1198	10-10	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1199		100 mL	Heat Treated Cream CT-2		Not Found	•	<2500 EPAC/g			
1200		100 mL	In Plant Raw RT-6		Not Found		420000 EPAC/ml			

**CONTROLS:** 

PAC:

0

Inhibitor test used:

Incubation temperature:

0

0/-

Diluent and NB:

Equip:

32.0 °C

Delvo P5

Analyzed by: Joy Hayes

**Plating Date:** 08/16/2011 **Time:** 08:30 **Air Density:** 1 /15 min

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley Susan Beasley Purple Inhibitor Positive Control: Yellow