

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/19/14 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 08/20/14 **Time:** 07:45
Temperature: **Raw:** 3.4 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES082014-0156

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
1272	Sept. 2	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1273	Sept. 11	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1274	Sept. 1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	620 PAC/ml			
1275	Sept. 5	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1276	Oct. 11	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1277	Oct. 11	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1278	Sept. 13	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1279	Oct. 17	6 Ounces	Light Yogurt	Not Found		2 HSCC/g				
1280		100 mL	In Plant Raw Silo RT-7		Not Found		7800 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/20/14 **Time:** 10:30

Temperature when Analyzed: 0.5 °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