

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/19/2011 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 09/20/2011 **Time:** 07:50
Temperature: **Raw:** 3.0 °C **Processed:** 3.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES092011-0138

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
1309	10-4	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1310	10-4	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1311	10-4	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1312	10-7	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1313	10-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1314	9-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml		
1315	10-10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g			
1316	10-13	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g			
1317	10-14	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g			
1318	11-14	16 Ounces	Sour Cream	Not Found		>150 EHSCC/g			
1319	11-5	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g			
1320	11-5	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g			
1321	11-14	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g			
1322		100 mL	Heat Treated Cream CT-		Not Found		<2500 EPAC/g		
1323		100 mL	In Plant Raw RT-		Not Found		70000 PAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 09/20/2011 **Time:** 09:20
Temperature when analyzed: 3.5 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley