

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/15 **Time:** 14:45 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.8 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 09/22/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092215-0119

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
1566	Oct. 16	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1567	Oct. 3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	720 PAC/ml			
1568	Oct. 5	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1569	Nov. 10	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1570	Nov. 10	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1571	Nov. 7	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1572	Oct. 6	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1573	Oct. 14	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1574		100 mL	In Plant Raw Silo RT - 9		Not Found		82000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/22/15 **Time:** 11:00

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow