

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/25/12 Time: 11:30 Collector: Michael Dennis
 Temperature Controls: Raw: 4 °C Processed: 4 °C Size: Half Gallon
 Processor/Distributor: HUNTER FARMS ID#: 37-087

Sample Receipt:

Date: 09/26/12 Time: 07:45
 Temperature: Raw: 2.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092612-0186

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
1370	Oct.12	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1371	Oct.12	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1372	Oct.12	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	650 PAC/ml			
1373	Oct.8	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1374	Oct.12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1375	Oct.7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	890 PAC/ml			
1376	Oct.12	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1377	Oct.11	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1378	Oct.22	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1379	Nov.10	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1380	Nov.16	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1381	Nov.10	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1382	Nov.11	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1383		100 mL	In Plant Raw RT-7		Not Found		18000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/26/12 Time: 10:30

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0/15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow