

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/30/14 **Time:** 14:00 **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: 10/01/14 **Time:** 07:35
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES100114-0108

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
1446	Oct.17	1/2 Gallon	Whipping Cream	Not Found	Not Found	11 HSCC/g	<250 EPAC/g			
1447	Oct.27	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1448	Oct.14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	680 PAC/ml			
1449	Oct.17	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1450	Nov.14	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1451	Nov.14	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1452	Nov.21	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1453	Nov.22	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1454		100 mL	In Plant Raw Silo RT - 5		Not Found		4200 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/01/14 **Time:** 10:30

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley



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