Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 3.8 °C Processed: 3.0 °C Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES100715-0087

	SAMPLE IN	IFORMATIC	DN	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1671	Nov. 2	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1672	Oct. 29	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1673	Oct. 19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	730 PAC/ml			
1674	Oct. 23	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1675	Nov. 29	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1676	Nov. 21	24 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1677	Oct. 20	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1678		100 mL	In Plant Raw Silo RT-9		Not Found		61000 PAC/ml			

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Denise Richardson

Air Density: 1 /15 min

Diluent and NB: 0/
Plating Date: 10-07-15

Time: 09:15

Temperature when Analyzed: 0.5 °C Inhibitor Test Used: Delvo P5

Inhibitor Test Used: Delvo Po
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Translately

Inhibitor Negative Control: Yell