

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/13 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 4 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 10/08/13 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100913-0126

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
1458	Oct. 21	Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1459	Oct. 29	1/2 Gallon	Low Fat Buttermilk	Not Found		<1 EHSCC/g				
1460	Oct. 31	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1461	Dec. 1	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1462	Dec. 5	16 Ounces	Lite Sour Cream	Not Found		15 HSCC/g				
1463	Oct. 21	16 Ounces	Fat Free Sour Cream	Not Found		1 HSCC/g				
1464	Dec. 1	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1465		100 mL	In Plant Raw Rt - 9		Not Found		6500 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/08/13 **Time:** 11:20

Temperature when Analyzed: 1.0 °C

PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley