

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/09/17    **Time:** 13:00    **Collector:** Mike Dennis  
**Temperature Controls:**    **Raw:** °C    **Processed:** 4.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-087

**Sample Receipt:**

**Date:** 10/10/17    **Time:** 07:35  
**Temperature:**    **Raw:** °C    **Processed:** 3.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES101017-0133**

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
1788	Oct.30	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1789	Oct.31	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1790	Oct.23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1791	Oct.23	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1792	Dec.3	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1793	Dec.4	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1794	Nov.20	16 Ounces	Fat Free Sour Cream	Not Found		65 HSCC/g				
1795	Oct.22	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1796	Nov.17	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 10/10/17    **Time:** 09:30

**Temperature when Analyzed:** 3.0 °C

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow

**Approved By:** Susan Beasley