

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/21/14 **Time:** 14:00 **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: 10/22/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102214-0126

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
1613	Nov. 12	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1614	Nov. 14	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1615	Nov. 4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	360 PAC/ml			
1616	Nov. 7	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	310 PAC/ml			
1617	Dec. 19	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1618	Dec. 19	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1619	Dec. 14	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1620	Dec. 16	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1621		100 mL	In Plant Raw Silo RT-6		Not Found		22000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/22/14 **Time:** 08:45

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow