

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/15 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.9 °C **Processed:** 3.8 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 11/17/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES111715-0145

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
1906	Dec. 11	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1907	Dec. 2	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1908	Nov. 29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1100 PAC/ml			
1909	Nov. 30	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1910	Jan. 12	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1911	Jan. 11	16 Ounces	Lite Sour Cream	Not Found		3 HSCC/g				
1912	Jan. 10	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1913	Dec. 1	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1914		100 mL	In Plant Raw Silo RT-5		Not Found		84000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/17/15 **Time:** 09:05

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow