

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 11/19/13      **Time:** 15:00      **Collector:** Michael J. Dennis  
**Temperature Controls:**      **Raw:** 4 °C      **Processed:** 4 °C      **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS      **ID#:** 37-087

**Sample Receipt:**

**Date:** 11/20/13      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES112013-0142**

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
1715	Dec. 6	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1716	Dec. 6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1717	Dec. 6	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1718	Dec. 6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1719	Dec. 6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1720	Dec. 3	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1721	Jan. 02	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1722	Jan. 13	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1723	Jan. 10	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1724	Jan. 13	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Holly Braswell

**Plating Date:** 11/20/13      **Time:** 09:55

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow