Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 3.5 °C Processed: 2 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: HUNTER FARMS ID#: 37-087 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES120810-0114

	SAMPLE	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1819	Dec. 24	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1820	Dec. 24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1821	Dec. 24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1822	Dec. 24	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1823	Dec. 24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1824	Dec. 20	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	33000 EPAC/ml			
1825	Jan. 1	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1826	Jan. 3	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1827	Jan. 1	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1828	Feb. 4	8 Ounces	Sour Cream	Not Found		53 HSCC/g				
1829	Jan. 3	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1830	Jan. 21	6 Ounces	Nonfat Yogurt	Not Found		<1 EHSCC/g				
1831		100 mL	Heat Treated Cream CT-1		Not Found		<2500 EPAC/g			
1832		100 mL	In Plant Raw RT-7		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed by: Susan Beasley PAC: 0

Plating Date: 12/08/2010 Time: 09:30 Air Density: 0 /15 min Diluent and NB: 0 / -

0

Equip:

Temperature when analyzed: 2.0 °C

SSF: 32.0 °C Incubation temperature: 32.0 °C Delvo P5

Approved By: Susan Beasley Susan Beasley Purple Inhibitor Negative Control: Yellow