

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/09/14 **Time:** 12:15 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 2.5 °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 12/10/14 **Time:** 07:25
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES121014-0094

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
1894	Dec. 30	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1895	Jan. 5	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1896	Dec. 22	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	890 PAC/ml			
1897	Dec. 26	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1898	Feb. 2	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1899	Jan. 31	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1900	Jan. 17	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1901	Jan. 23	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1902	Jan. 3	1/2 Gallon	Egg Nog	Not Found		1 HSCC/g	<250 EPAC/g			
1903		100 mL	In Plant Raw Silo RT-5		Not Found		18000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/10/14 **Time:** 08:55

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /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