## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Analyzed By: Denise Richardson

**Time:** 09:55

Trean Baarley

0.0 °C

**Susan Beasley** 

Plating Date: 12/10/14

Comment:

Approved By:

Temperature when Analyzed:

Temperature Controls: Raw: °C Processed: 3.0 °C Size: Half Gallon Temperature: Raw: °C Processed: 0.0 °C

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

Environmental Microbiology Sample Group: ES121014-0095

	SAMPLE IN	NFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINI		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1908	Dec. 26	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml				
1909	Dec. 26	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1910	Dec. 26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml				
1911	Dec. 26	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1912	Dec. 26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml				
1913	Dec. 23	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1914	Dec. 26	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				

## **CONTROLS:**

PAC: 0 Equip: 1

Air Density: 1 /15 min Diluent and NB: 0/-

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow