

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/14/15 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.8 °C **Processed:** 5.4 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 12/15/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121515-0120

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
2087	Jan. 8	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
2088	Dec. 26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2089	Dec. 28	1/2 Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	4500 PAC/ml			
2090	Feb. 6	8 Ounces	Sour Cream	Not Found		19 HSCC/g				
2091	Jan. 24	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
2092	Jan. 10	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
2093	Dec. 29	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2094		100 mL	In Plant Raw Silo RT-2		Not Found		3200 PAC/ml			

CONTROLS:

PAC: 0 **Equip:** 1
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

Analyzed By: Darneice Owens

Plating Date: 12/15/15 **Time:** 09:25

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley