

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/03/17 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.4 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Date: 01/04/17 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES010417-0121

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
17	Jan. 30	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
18	Jan. 29	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
19	Jan. 17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	690 PAC/ml			
20	Jan. 16	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	650 PAC/ml			
21	Mar. 3	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
22	Feb. 11	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
23	Feb. 27	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
24	Jan. 17	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
25	Feb. 17	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				
26		100 mL	In Plant Raw Silo RT-6		Not Found		7200 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/04/17 **Time:** 09:45

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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