

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 02/06/18    **Time:** 13:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 4.4 °C    **Processed:** 3 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-187

**Date:** 02/07/18    **Time:** 07:40  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES020718-0078**

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
228	3/5	1/2 Gallon	Nonfat Buttermilk	Not Found		4 HSCC/g				
229	2/27	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
230	2/18	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	20,000 PAC/ml			
231	2/14	Gallon	2% Chocolate	Not Found	Not Found	<1 EHSCC/mL	950 PAC/ml			
232	3/31	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
233	3/26	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
234	3/11	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
235	3/27	Quart	Nonfat Yogurt 32*	Not Found		<1 EHSCC/g				

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 2 /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:** Denise Richardson

**Plating Date:** 02/07/18    **Time:** 08:15

**Temperature when Analyzed:** 2.0 °C

**Comment:** No Raw sample received in milk cooler. 8 oz Sour Cream received in cooler.

**Approved By:** Susan Beasley

