

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/06/17 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 03/07/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030717-0125

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
390	3-23	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
391	3-23	1/2 Gallon	2%	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
392	3-23	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
393	3-20	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			
394	3-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
395	3-17	1/2 Gallon	Light Cream	Not Found	Not Found	28 HSCC/g	>200,000 EPAC/g			
396	3-11	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	9,000 PAC/g			

CONTROLS:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 03/07/17 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

