

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 03/12/18    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-87

**Date:** 03/13/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES031318-0049**

**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
472	4-6	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
473	4-3	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
474	5-4	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
475	5-5	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
476	4-29	Quart	Nonfat Yogurt	Not Found		<1 EHSCC/g				
477	5-5	16 Ounces	Nonfat Sour Cream	Not Found		<1 EHSCC/g				
478		4 Ounces	In Plant Raw #7		Not Found		40,000 PAC/ml			

**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:** 03/13/18    **Time:** 09:35

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

