

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 04/09/18    **Time:** 11:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 5 °C    **Processed:** 3.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-87

**Date:** 04/10/18    **Time:** 07:35  
**Temperature:**    **Raw:** °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES041018-0097**

**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
686	4-30	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
687	5-1	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
688	6-1	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
689	6-3	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
690	6-3	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
691	5-25	Quart	Nonfat Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/10/18    **Time:** 09:25

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**PAC:** 0

**Equip:** 0

**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

**Approved By:** Susan Beasley

