

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 05/21/18 **Time:** 09:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-87

Date: 05/22/18 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052218-0095

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
935	6-15	1/2 Gallon	Fat Free B. M.	Not Found		<1 EHSCC/g				
936	6-12	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
937	6-30	16 Ounces	Fat Free Sour Cream	Not Found		>150 EHSCC/g				
938	7-15	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
939	7-15	16 Ounces	Sour Cream	Not Found		35 HSCC/g				
940	7-10	Quart	No Fat Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/22/18 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature:

32.0 °C

Approved By: Susan Beasley

