

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/06/17 **Time:** 13:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 7.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 06/07/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES060717-0158

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
982	7-3	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
983	6-20	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
984	6-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	100,000 EPAC/ml			
985	6-17	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	68,000 EPAC/ml			
986	7-23	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
987	8-5	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
988	7-3	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
989	6-10	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	44,000 EPAC/g			
990	7-25	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				
991		100 mL	In Plant Raw Silo RT-9		Not Found		8,700 PAC/ml			

CONTROLS:

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

