

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 08/02/16    **Time:** 12:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 2.0 °C    **Processed:** 5.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-087

**Date:** 08/03/16    **Time:** 07:50  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES080316-0102**

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
1347	8-26	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1348	8-24	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1349	8-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1700 PAC/ml			
1350	8-15	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1351	9-5	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1352	8-27	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1353	9-19	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1354	8-13	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1355		100 mL	In Plant Raw Silo RT-6 (3c)		Not Found		460000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 08-03-16    **Time:** 08:40  
**Temperature when Analyzed:** 2.0 °C

**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

