

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 08/07/17 **Time:** 14:00 **Collector:** Mike Dennis
Temperature Controls: **Raw:** °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Date: 08/08/17 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080817-0120

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
1389	Sep. 1	1/2 Gallon	Non Fat	Buttermilk	Not Found		<1 EHSCC/g				
1390	Aug. 29	1/2 Gallon	1%	Buttermilk	Not Found		<1 EHSCC/g				
1391	Aug. 19	1/2 Gallon	Chocolate		Not Found	Not Found	<1 EHSCC/mL	3,100 PAC/ml			
1392	Aug. 8	Gallon	Lo Fat	CHocolate	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml			
1393	Oct. 1	8 Ounces	Sour Cream		Not Found		<1 EHSCC/g				
1394	Sep. 22	8 Ounces	Lite Sour Cream		Not Found		<1 EHSCC/g				
1395	Sep. 15	16 Ounces	Fat Free Sour Cream		Not Found		<1 EHSCC/g				
1396	Aug. 15	Gallon	Half & Half		Not Found	Not Found	<1 EHSCC/g	280 PAC/g			
1397	Sep.30	Quart	Non-Fat	Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /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: 08-08-17 **Time:** 09:25

Temperature when Analyzed: 3.0 °C

Approved By: Susan Beasley

