

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 09/06/16 **Time:** 13:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.2 °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Date: 09/07/16 **Time:** 07:20
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES090716-0118

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
1543		Sep. 30	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1544		Sep. 27	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1545		Sep. 17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	7000 PAC/ml			
1546		Sep. 19	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
1547		Nov. 5	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1548		Nov. 4	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1549		Oct. 21	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1550		Sep. 20	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1551			100 mL	In Plant Raw Silo RT-1		Not Found		2800 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

Analyzed By: Denise Richardson
Plating Date: 09-07-16 **Time:** 09:50
Temperature when Analyzed: 3.0 °C

Approved By: Susan Beasley 