

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/11/17 **Time:** 14:00 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 09/12/17 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091217-0133

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
1595	10-6	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1596	10-3	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1597	9-25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1598	9-25	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1599	11-7	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1600	10-21	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1601	9-26	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1602	11-5	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: Darneice Owens

Plating Date: 09/12/17 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

