

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/03/16    **Time:** 14:00    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 3.8 °C    **Processed:** 4.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** HUNTER FARMS    **ID#:** 37-087

**Sample Receipt:**

**Date:** 10/04/16    **Time:** 07:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES100416-0087**

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
1719	10-20	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1720	10-26	1/2 Gallon	1% Buttermilk	Not Found		2 HSCC/g				
1721	10-17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1722	10-15	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	1600 PAC/ml			
1723	11-14	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1724	11-13	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1725	11-9	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1726	10-10	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	42000 EPAC/g			
1727		100 mL	In Plant Raw Silo RT-9		Not Found		>2000000 EPAC/ml			

**CONTROLS:**

**PAC:** 1    **Equip:** 1  
**Air Density:** 1 /15 min    **Diluent and NB:** 1/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Darneice Owens

**Plating Date:** 10/04/16    **Time:** 08:25

**Temperature when Analyzed:** 1.0 °C

**Comment:** Half gallon of Homo received as temp control instead of Light Cream.

**Approved By:** Susan Beasley

