

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/01/16 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 5.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 11/02/16 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110216-0112

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
1910	11-20	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1911	11-20	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1912	11-20	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1913	11-14	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1914	11-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1915	11-18	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1916	11-14	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

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: 11-02-16 **Time:** 08:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley