

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/01/16 **Time:** 14:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 3.8 °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:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES110216-0114

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
1921	Nov.28	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1922	Nov.16	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1923	Nov.12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	6100 PAC/ml			
1924	Nov.12	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	3900 PAC/ml			
1925	Dec.19	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1926	Dec.27	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1927	Dec.18	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1928	Nov.15	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1929	Dec.26	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				
1930		100 mL	In Plant Raw Silo RT-9		Not Found		8700 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: 11-02-16 **Time:** 09:10
Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley 