

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/27/17 **Time:** 13:00 **Collector:** Mike Dennis
Temperature Controls: **Raw:** °C **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 11/28/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES112817-0131

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
2152	Dec.23	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
2153	Dec.22	1/2 Gallon	Non Fat Baking Buttermilk	Not Found		<1 EHSCC/g				
2154	Dec.9	1/2 Gallon	Chocolate	Not Found	Not Found	3 HSCC/mL	1,300 PAC/ml			
2155	Dec.10	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	410 PAC/ml			
2156	Jan.19	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
2157	Jan.19	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
2158	Jan. 20	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
2159	Dec.12	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	730 PAC/g			
2160	Dec. 25	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/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: Darneice Owens

Plating Date: 11/28/17 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment: Sample listed as 1% Buttermilk on sample submission form was received as a NF Baking Buttermilk.

Approved By: Susan Beasley

