

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/18/17 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-087

Sample Receipt:

Date: 12/19/17 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121917-0086

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
2333	1-1	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
2334	1-2	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
2335	12-31	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	480 PAC/ml			
2336	1-1	Gallon	2% Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2337	2-12	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
2338	2-10	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
2339	2-13	16 Ounces	Fat Free Sour Cream	Not Found		72 HSCC/g				
2340	1-2	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2341	1-13	Quart	Non-Fat Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

