

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/06/15      **Time:** 10:30      **Collector:** Chuck Wood  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 39 °F      **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery      **ID#:** 37-166

**Sample Receipt:**

**Date:** 01/07/15      **Time:** 07:25  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES010715-0109**

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
56	1/15/15	12 Ounces	Chocolate Milk	Not Found	LA	<1 EHSCC/mL	LA			
57	1/17/15	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
58	2/4/15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
59	2/5/15	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
60	1/26/15	Quart	Goat Milk	Not Found	LA	<1 EPCC/ml	LA			
61	1/20/15	12 Ounces	Whole Milk	Not Found	LA	<1 EPCC/ml	LA			
62	2/13/15	Quart	Keifer	Not Found		<1 EHSCC/g				
63		100 mL	In Plant Raw		LA		LA			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 01/07/15      **Time:** 08:50

**Temperature when Analyzed:** 2.0 °C

**Comment:** Lab accident (LA) for all Petrifilm Aerobic Count and Inhibitor results.

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0 / -

32.0 °C

Delvo P5

Purple

Yellow