

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/07/14 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 32 °F **Processed:** 37 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-165

Sample Receipt:

Date: 01/08/14 **Time:** 07:45
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES010814-0058

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
33	1-17-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
34	4-30-14	Quart	Sweetened Yogurt	Not Found		< EHSCC/g				
35	3-19-14	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g				
36	3-20-14	Quart	Kefir	Not Found		<1 EHSCC/g				
37		4 Ounces	In Plant Raw #1		Not Found		3200 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley
Plating Date: 01/08/14 **Time:** 09:05
Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



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