

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/17/17 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 01/18/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES011817-0185

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
70	1-30-17	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
71	2-6-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
72	3-27-17	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
73	4-17-17	6 Ounces	Goat Yogurt Strawberry	Not Found		<1 EHSCC/g				
74	2-14-17	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
75	4-9-17	Quart	Unsweetened	Not Found		<1 EHSCC/g				
76	3-7-17	Quart	Keifer	Not Found		<1 EHSCC/g				
77	1-31-17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	5400 PAC/ml			
78	1-30-17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
79	1-24-17	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
80	2-7-17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
81		2 Ounces	In Plant Raw		Not Found		5200 PAC/ml	320000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/18/17 **Time:** 09:20

Temperature when Analyzed: 3.6 °C

Comment:

Approved By: Susan Beasley

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