

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/20/15 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 01/21/15 **Time:** 07:30
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012115-0125

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
126	3-9-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
127	2-4-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
128	3-9-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
129	2-7-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
130	2-10-15	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
131		100 mL	In Plant Raw		Not Found		3700 PAC/ml			
*125	2-4-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/21/15 **Time:** 10:00

Temperature when Analyzed: 3.0 °C

Comment: *Out of numerical order; Sample #125 was listed first on sample submission form. (SB)

Approved By: Susan Beasley

PAC: 0

Equip: 2

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow