

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/25/16 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 34 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-

Sample Receipt:

Date: 01/26/16 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012616-0049

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
137	2-11-16	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
138	4-20-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
139	4-20-16	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
140	3-24-16	Quart	Keifer	Not Found		<1 EHSCC/g				
141	2-09-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	1800 PAC/ml			
142	2-12-16	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml			
143	4-4-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
144		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01-26-16 **Time:** 09:08

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