

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/03/15 Time: 10:00 Collector: Chuck Wood
 Temperature Controls: Raw: 33 °F Processed: 38 °F Size: Quart
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 02/04/15 Time: 07:40
 Temperature: Raw: 2.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020415-0145

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
219	2-19-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
220	2-17-15	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
221	3-29-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
222	3-9-15	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
223	3-9-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
224	2-18-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	7600 PAC/ml			
225		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02/04/15 Time: 08:50

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