

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/16/16      **Time:** 14:00      **Collector:** Chuck Wood  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** 38 °F      **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery      **ID#:** 37-166

**Sample Receipt:**

**Date:** 02/17/16      **Time:** 07:30  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES021716-0105**

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
252	3-24	Quart	Keifer	Not Found		<1 EHSCC/g				
253	5-2	Quart	Buttermilk	Not Found		<1 EHSCC/g				
254	3-8	12 Ounces	Whole Milk	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
255	2-29	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	52000 EPAC/ml			
256	5-15	Quart	Yogurt Plain Unsweetened	Not Found		<1 EHSCC/g				
257	4-20	Quart	Yogurt Sweetened	Not Found		<1 EHSCC/g				
258	2-27	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
259	3-4	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	2400 PAC/ml			
260		2 Ounces	In Plant Raw		Not Found		75000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 02/17/16      **Time:** 08:20

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow