

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/25/14 Time: 10:30 Collector: Chuck Wood
 Temperature Controls: Raw: 40 °F Processed: 45 °F Size: Quart
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 02/26/14 Time: 07:45
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022614-0111

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
320		100 mL	In Plant Raw		Not Found		5300 PAC/ml			
321	3/13	12 Ounces	Grass Fed Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
322	5/21	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
323	5/18	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
324	4/28	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
325	3/11	1/2 Gallon	Chocolate	Residual	Not Found	<1 EHSCC/mL	52000 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/26/14 Time: 08:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow