

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/03/15 **Time:** 12:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 03/04/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030415-0125

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
384	3-29	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
385	3-17	Quart	Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
386	3-19	Quart	Chocolate milk	Not Found	Not Found	<1 EHSCC/mL	1500 PAC/ml			
387	5-27	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
388	3-18	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	7400 PAC/ml			
389	4-11	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
390		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/04/15 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

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