Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 07:35 **Date:** 03/13/18 **Time:** 15:00 Collector: Chuck Wood **Date:** 03/14/18

Raw: 36 °F Processed: 36 °F **Raw:** 1.0 °C **Temperature Controls:** Size: Half Gallon Temperature: Processed: 1.0 °C

Processor/Distributor: 37-166 Wholesome Country Creamery ID#: Received by: **Darneice Owens**

Environmental Microbiology Sample Group: ES031418-0093

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
479	4/2/18	Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
480	5/2/18	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g					
481	4/3/18	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
482	3/26/18	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
483	3/27/18	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
484	4/3/18	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
485	5/1/18	12 Ounces	Kefir	Not Found		<1 EHSCC/g					
486	5/16/18	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g					
487	6/7/18	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g					
488	5/28/18	Quart	Goat Yogurt Plain	Not Found		<1 EHSCC/g					
489		100 mL	In-Plant Raw		Not Found		22,000 PAC/ml	340,000			

4070 SSF: **CONTROLS:**

PAC: 0 Equip: 0 Analyzed By: Darneice Owens

Air Density: 1 /15 min Diluent and NB: 0/-**Plating Date:** 03/14/18 Time: 08:30

Incubation Temperature: 32.0 °C 1.0 °C Temperature when Analyzed: Delvo P5 **Inhibitor Test Used:**

Comment: **Inhibitor Positive Control:** Purple Yellow

Inhibitor Negative Control:

Trean Beasley

Approved By:

Susan Beasley

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