

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/15/16    **Time:** 10:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 03/16/16    **Time:** 07:40  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES031616-0131**

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
443	6-14-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
444	4-10-16	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
445	4-1-16	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
446	3-30-16	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	4000 PAC/ml			
447	6-10-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
448	3-29-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
449	5-24-16	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
450		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 03/16/16    **Time:** 08:40

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 3 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:**

32.0 °C

**Inhibitor Test Used:**

Delvo P5

**Inhibitor Positive Control:**

Purple

**Inhibitor Negative Control:**

Yellow