

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/03/18 Time: 10:00 Collector: Chuck Wood
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 04/04/18 Time: 09:10
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES040418-0151

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
658	4/17/18	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
659	4/17/18	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
660	5/7/18	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
661	6/14/18	12 Ounces	Kefir	Not Found		<1 EHSCC/g				
662	5/28/18	Quart	Goat Milk Yogurt Plain	Not Found		<1 EHSCC/g				
663	5/28/18	Quart	Blueberry Yogurt	Not Found		<1 EHSCC/g				
664	6/16/18	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
665	4/23/18	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
666	4/18/18	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
667	4/19/18	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
668		100 mL	In Plant Raw		Not Found		700,000 EPAC/ml	220,000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/04/18

Time: 10:18

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley