

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 04/05/16 **Time:** 08:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** 12 Ounces
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 04/05/16 **Time:** 13:45
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES040516-0135**

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
572	4-22-16	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
573	4-18-16	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	1900 PAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 04/06/16 **Time:** 08:45**Temperature when Analyzed:** 2.2 °C**Comment:****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