

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/06/15 **Time:** 11:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 33 °F **Processed:** 35 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 04/07/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES040715-0066

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
563		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			
564	7-1-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
565	6-24-15	Quart	Keifer	Not Found		<1 EHSCC/g				
566	6-18-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
567	4-23-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
568	4-24-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
569	4-22-15	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/07/15 **Time:** 08:08

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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