

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 04/11/16    **Time:** 16:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 04/12/16    **Time:** 07:40  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES041216-0137**

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
609	4-25-16	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
610	7-11-16	Quart	Vanilla Goat Yogurt	Not Found		<1 EHSCC/g				
611	7-7-16	Quart	Plain Goat Yogurt	Not Found		<1 EHSCC/g				
612	6-22-16	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
613	6-23-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
614	4-25-16	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	10000 PAC/ml			
615	4-28-16	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
616	6-21-16	Quart	Sweetened Cow Yogurt	Not Found		<1 EHSCC/g				
617	7-11-16	Quart	Plain Cow Yogurt	Not Found		<1 EHSCC/g				
618	4-26-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
619		100 mL	In - Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/12/16    **Time:** 09:00

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow