

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/29/14    **Time:** 11:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 2 °C    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-165

**Sample Receipt:**

**Date:** 04/30/14    **Time:** 07:45  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES050114-0093**

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
644	5-13	Pint	Whole (cows)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
645	5-5	Quart	Whole Goats Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
646	5-7	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	9100 PAC/ml			
647	7-17	Pint	Kefir	Not Found		<1 EHSCC/g				
648	6-21	Pint	Drinkable Yogurt	Not Found		<1 EHSCC/g				
649	7-16	Quart	Yogurt	Not Found		<1 EHSCC/g				
650		100 mL	In Plt Raw #2 34*		Not Found		7000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 04/30/14    **Time:** 10:00

**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:** 32.1 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow