

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/09/16 **Time:** 12:30 **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: 05/10/16 **Time:** 07:30
Temperature: **Raw:** 3.0 °C **Processed:** 4.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES051016-0097

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
754	6-4-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
755	5-24-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
756	5-23-16	12 Ounces	Strawberry Milk	Not Found		<1 EHSCC/mL	3900 PAC/ml			
757	5-24-16	12 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/mL	LIQ			
758	7-27-16	Quart	Keifer	Not Found		<1 EHSCC/g				
759	5-30-16	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
760	7-30-16	Quart	Vanilla Goat Yogurt	Not Found		<1 EHSCC/g				
761	7-27-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
762	8-7-16	Quart	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
763	5-24-16	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	820 PAC/ml			
764		2 Ounces	In Plant Raw		Not Found		3000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/10/16 **Time:** 08:45

Temperature when Analyzed: 4.0 °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