

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/12/15 **Time:** 11:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 33 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 05/13/15 **Time:** 07:30
Temperature: **Raw:** 3.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051315-0081

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
806	7-23-15	Quart	Yogurt (Sweetened)	Not Found		<1 EHSCC/g				
807	6-18-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
808	5-27-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
809	6-24-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
810	5-29-15	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
811	5-22-15	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
812		100 mL	In Plant Raw		Not Found		4300 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/13/15 **Time:** 08:45

Temperature when Analyzed: 3.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow