

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/14 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 35 °F **Processed:** 33 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 05/20/14 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES052014-0129

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
779	8-9-14	Quart	Yogurt	Not Found		<1 EHSCC/g				
780	6-5-14	12 Ounces	Choc. Milk	Not Found	Not Found	<1 EHSCC/mL	660 PAC/ml			
781	8-3-14	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
782	6-3-14	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
783	7-17-14	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
784	6-4-14	12 Ounces	Strawberry Milk	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
785	6-2-14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	630 PAC/ml			
786		2 Ounces	In Plant Raw - Cow 35*		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/20/14 **Time:** 11:25

Temperature when Analyzed: 1.0 °C

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