## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °F Processed: 40 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: Wholesome Country Creamery ID#: 37-166 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES052317-0159

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
889	7-5-17	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
890	6-8-17	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
891	6-5-17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	530 PAC/ml			
892	6-6-17	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	66,000 EPAC/ml			
893	6-1-17	1/2 Gallon	Strawberry Milk	Not Found		<1 EHSCC/mL	>200,000 EPAC/ml			
894	7-26-17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
895	6-5-17	16 Ounces	Half & Half	Residual	Not Found	<1 EHSCC/g	>200,000 EPAC/g			
896	7-28-17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
897	6-9-17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
898	6-5-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	44,000 EPAC/ml			
899	8-3-17	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
900	8-19-17	6 Ounces	Goat Strawberry Yogurt	Not Found		<1 EHSCC/g				
901		2 Ounces	In Plant Raw		Not Found		2,700 PAC/ml	200,000		

SSF: 4050 CONTROLS:

PAC: 0 Equip: 0 analyzed By: Darneice Owens

Air Density: 2 /15 min Diluent and

Analyzed By: Darneice Owens Air Density: 2 /15 min Diluent and NB: 0/Plating Date: 05/23/17 Time: 09:00

Temperature when Analyzed: 1.0 °C Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Cindy Price Control: Purple Inhibitor Positive Control: Yellow