

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/02/15 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 35 °F **Processed:** 33 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 06/03/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES060315-0105

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
950	6-20-15	12 Ounces	Strawberry Milk	Not Found		<1 EHSCC/mL	<2500 EPAC/ml			
951	6-20-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
952	8-20-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
953	7-17-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
954	6-20-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
955	6-16-15	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
956	9-01-15	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
957	6-22-15	1/2 Gallon	Low fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
958		100 mL	In Plant Raw		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/03/15 **Time:** 08:35

Temperature when Analyzed: 3.0 °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: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow