## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 34 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 2.0 °C

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

Environmental Microbiology Sample Group: ES061416-0146

	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	
999	6-20-16	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	110000 EPAC/ml				
1000	6-20-16	16 Ounces	Half & Half	Not Found	Not Found	>150 EHSCC/g	>200000 EPAC/g				
1001	6-30-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	4900 PAC/ml				
1002	8-28-26	12 Ounces	Keifer	Not Found		<1 EHSCC/g					
1003	6-28-16	12 Ounces	Strawberry Milk	Not Found		<1 EHSCC/mL	>200000 EPAC/ml				
1004	6-28-16	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml				
1005	8-17-16	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g					
1006	8-23-16	6 Ounces	Plain Goat Yogurt	Not Found		<1 EHSCC/g					
1007	9-10-16	6 Ounces	Strawberry Goat Yogurt	Not Found		<1 EHSCC/g					
1008	7-1-16	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1009	8-11-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g					
1010	8-25-16	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g					
1011	9-8-16	6 Ounces	Vanilla Goat Yogurt	Not Found		<1 EHSCC/g					
1012		100 mL	In Plant Raw		Not Found		6900 PAC/ml				

## **CONTROLS:**

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 1 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turnibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Page 1 of 1