Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 35 °F Size: Quart Temperature: Raw: 2.0 °C Processed: 1.0 °C

Processor/Distributor: Wholesome Country Creamery ID#: 37-165 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES062414-0107

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINE		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
946	7-2-14	12 Ounces	Choc Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml				
947	8-22-14	Quart	Keifer	Not Found		<1 EHSCC/g					
948	7-3-14	Quart	Whole Cow Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
949	06-30-14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
950	8-3-14	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g					
951	9-21-14	Quart	Yogurt	Not Found		<1 EHSCC/g					
951A		100 mL	In Plant Raw 37*		Not Found		9600 PAC/ml				

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Susan Beasley

Air Density: 1/15 min

Diluent and NB: 0/
Plating Date: 06/24/14

Time: 09:40

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yell