

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/27/17 Time: 15:00 Collector: Chuck Wood
 Temperature Controls: Raw: 40 °F Processed: 35 °F Size: Half Gallon
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 06/28/17 Time: 07:40
 Temperature: Raw: 2.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062817-0100

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
1137	7-17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1138	9-14	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1139	7-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1140	7-10	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	44,000 EPAC/g			
1141	6-20	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
1142	9-21	6 Ounces	Goat Yogurt Vanilla	Not Found		<1 EHSCC/g				
1143	8-24	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1144	7-18	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1145	7-18	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1146	9-21	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1147	9-7	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1148		2 Ounces	In Plant Raw		Not Found		3,400 PAC/ml	190,000		

SSF: 4100

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06-28-17 Time: 09:50

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 1

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley