

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/15/13 Time: 16:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 34 °F Processed: 3 °C Size: Quart
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 07/16/13 Time: 09:55
 Temperature: Raw: 1.0 °C Processed: 1.5 °C
 Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES071613-0171

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
1000	8-1	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1001	9-9	Quart	Yogurt (Sugar added)	Not Found		<1 EHSCC/g				
1002	8-3	Quart	Whole Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 07/16/13 Time: 10:25

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow