

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 07/18/16 **Time:** 09:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 07/19/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071916-0101

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
1221	8-11-16	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1222	9-24-16	6 Ounces	Plain Goat Milk Yogurt	Not Found		<1 EHSCC/g				
1223	9-10-16	6 Ounces	Goat Milk Strawberry Yogurt	Not Found		<1 EHSCC/g				
1224	9-8-16	6 Ounces	Goat Milk Vanilla Yogurt	Not Found		<1 EHSCC/g				
1225	9-8-16	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
1226	8-5-16	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1227	10-13-16	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1228	8-1-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1229	8-2-16	Quart	Whole Milk	Not Found	Not Found	25 PCC/ml	>200000 EPAC/ml			
1230	10-14-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
1231	9-27-16	Quart	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1232	10-13-16	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1233		100 mL	In Plant Raw		Not Found		22000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-19-16 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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