

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/21/14 **Time:** 11:34 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 37 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 07/22/14 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: DPRICHARDSON

Environmental Microbiology

Sample Group: ES072214-0085

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
1103	8-7-14	12 Ounces	Choc Milk	Not Found	Not Found	<1 EHSCC/mL	370 PAC/ml			
1104	7-28-14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1105	10-18-14	Quart	Yoqurt	Not Found		<1 EHSCC/g				
1106	8-5-14	12 Ounces	Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1107	8-22-14	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1108	9-24-14	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1109		200 mL	In Plant Raw		Not Found		83000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/22/14 **Time:** 10:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow