

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/27/15 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 3 °C **Processed:** 33 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-160

Sample Receipt:

Date: 07/28/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES072815-0132

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
1232	8-11-15	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	54000 EPAC/ml			
1233	10-14-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1234	10-7-15	Quart	Sweet Yogurt	Not Found		<1 EHSCC/g				
1235	7-31-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	15000 PAC/ml			
1236	8-11-15	12 Ounces	Milk Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1237	10-23-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1238	8-11-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1239	8-12-15	12 Ounces	Blackberry Milk	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1240		100 mL	In Plant Raw		Not Found		3900 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/28/15 **Time:** 08:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /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