

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 08/18/14 **Time:** 11:15 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 39 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 08/19/14 **Time:** 07:35
Temperature: **Raw:** 4.4 °C **Processed:** 5.2 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES081914-0131**

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
1231	9-3-14	1/2 Gallon	Whole Milk	Not Analyzed	Not Analyze	NA	NA			
1232	9-3-14	12 Ounces	Chocolate Milk	Not Analyzed	Not Analyze	NA	NA			
1233	9-24-14	Quart	Drinkable Yogurt	Not Analyzed		NA				
1234	10-3-14	Quart	Keifer	Not Analyzed		NA				
1235	11-8-14	Quart	Yogurt	Not Analyzed		NA				
1236	8-25-14	1/2 Gallon	Goat Milk	Not Analyzed	Not Analyze	NA	NA			
1237		200 mL	In Plant Raw		Not Found		3800 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 08/19/14 **Time:** 09:20**Temperature when Analyzed:** 4.4 °C

Comment: Processed samples were >4.5°C on receipt and were not analyzed; only In Plant Raw milk sample was analyzed. In Plant Raw milk sample rec'd in cooler was not listed on sample submission form.

Approved By: Susan Beasley

PAC: 0**Equip:** 0**Air Density:** 2 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow