

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/24/15    **Time:** 12:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 08/25/15    **Time:** 08:45  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES082515-0114**

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
1423	9-8-15	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1424	10-23-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1425	11-20-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1426	9-14-15	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1427	9-8-15	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml			
1428	9-10-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
1429	11-3-15	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
1430	9-8-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1431		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/25/15    **Time:** 09:35

**Temperature when Analyzed:** 1.0 °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:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow