

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/25/14 Time: 11:45 Collector: Chuck Wood
 Temperature Controls: Raw: °C Processed: 38 °F Size: Quart
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 08/26/14 Time: 07:35
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES082614-0106

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
1295	11-23-14	Quart	Keifer	Not Found		<1 EHSCC/g				
1296	9-24-14	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1297	9-9-14	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	15000 PAC/ml			
1298	9-10-14	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	1300 PAC/ml			
1299	11-8-14	Quart	Yogurt	Not Found		<1 EHSCC/g				
1300	9-10-14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/26/14 Time: 08:30

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow