

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/28/17 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 08/29/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES082917-0089

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
1526	9-11	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	5,500 PAC/ml			
1527	9-12	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1528	8-29	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
1529	9-12	6 Ounces	Goat Strawberry Yogurt	Not Found		<1 EHSCC/g				
1530	11-25	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1531	11-11	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
1532	9-12	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	4,400 PAC/ml			
1533	11-9	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
1534	9-12	12 Ounces	Chocolate Milk	Residual	Not Found	<1 EHSCC/mL	3,700 PAC/ml			
1535	11-9	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1536	9-12	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	3,900 PAC/g			
1537		100 mL	In-Plant Raw		Not Found		4,600 PAC/ml	230,000		

SSF: 4070

CONTROLS:

PAC: 0 **Equip:** 0
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

Analyzed By: Denise Richardson

Plating Date: 08/29/17 **Time:** 09:46

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley