

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/03/13 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 3 °C **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-165

Sample Receipt:

Date: 09/04/13 **Time:** 07:45
Temperature: **Raw:** 3.5 °C **Processed:** 3.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES090413-0110

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
1250	9-19	Pint	Whole Milk	Residual	Not Found	<1 EPCC/ml	10000 PAC/ml			
1251	9-11	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1252	10-28	Quart	Whole Yogurt (Un-sweet)	Not Found		<1 EHSCC/g				
1253		4 Ounces	In Plant Raw 37*		Not Found		4600 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 0

Plating Date: 09/04/13 **Time:** 09:20

Air Density: 2 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 3.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley