

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/15 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 33 °F **Processed:** 33 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 09/22/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES092215-0123

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
1575	2-3-15	Quart	Sweet Yogurt	Not Found		<1 EHSCC/g				
1576	1-20-15	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1577	2-3-15	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
1578	10-6-15	12 Ounces	Whole Milk	Not Found	Not Found	18 PCC/ml	830 PAC/ml			
1579	10-6-15	12 Ounces	Choc. Milk	Not Found	Not Found	<1 EHSCC/mL	300 PAC/ml			
1580	10-2-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	820 PAC/ml			
1581	1-18-15	Quart	Keifer	Not Found		<1 EHSCC/g				
1582	10-8-15	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1583		100 mL	In Plant Raw - Cow Milk		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/22/15 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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