

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/29/14 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 37 °F **Processed:** 41 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 09/30/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES093014-0085

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
1418	11-23-14	Quart	Keifer	Not Found		<1 EHSCC/g				
1419	12-25-14	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
1420	12-2-14	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1421	10-14-14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1422	10-17-14	12 Ounces	Milk Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1423	10-15-14	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1424		4 Ounces	In Plant Raw 37°F		Not Found		5100 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/30/14 **Time:** 10:20

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow