

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/14/14 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 35 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 10/15/14 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101514-0101

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
1541		200 mL	In Plant Raw		Not Found		5500 PAC/ml			
1542	10-28-14	Quart	Milk Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1543	12-2-14	Quart	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1544	1-3-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1545	1-9-15	Quart	Sweetend Yogurt	Not Found		<1 EHSCC/g				
1546	10-21-14	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1547	10-31-14	12 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1600 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/15/14 **Time:** 09:08

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

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