

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/26/15    **Time:** 10:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 34 °F    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 10/27/15    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES102715-0070**

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
1794	1-15-16	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1795	11-12-15	12 Ounces	Whole Milk	Not Found	Not Found	2 PCC/ml	5500 PAC/ml			
1796	12-22-15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1797	11-12-15	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1798	11-12-15	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1799	1-8-16	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
1800	1-8-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
1801		100 mL	In-plant Raw		Not Found		2600 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 10/27/15    **Time:** 08:20

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:**

32.0 °C

**Inhibitor Test Used:**

Delvo P5

**Inhibitor Positive Control:**

Purple

**Inhibitor Negative Control:**

Yellow