

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/04/13 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2.5 °C **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-136

Sample Receipt:

Date: 11/05/13 **Time:** 08:00
Temperature: **Raw:** 0.0 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES110513-0130

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
1596	11-23	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1597	1-29	Quart	Yogurt (Sugar added)	Not Found		<1 EHSCC/g				
1598	11-12	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1599		2 Ounces	In Plant Raw (Cow)		Not Found		4100 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

PAC: 0

Equip: 0

Plating Date: 11/05/13 **Time:** 10:50

Air Density: 0 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley