Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Quart Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: Wholesome Country Creamery ID#: 37-166 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES111517-0159

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
2130	12/4/17	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2131	11/27/17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2132	01/20/18	6 Ounces	Goat Yogurt Vanilla	Not Found		<1 EHSCC/g				
2133	01/16/18	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
2134	02/08/18	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
2135	11/25/17	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
2136	12/4/17	16 Ounces	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2137	11/27/17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2138	02/2/18	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
2139	12/20/17	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
2140	12/5/17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2141	12/5/17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	6,000 PAC/ml			
2142		100 mL	In-Plant Raw		Not Found		3,100 PAC/ml	140,000		

SSF: 4050 CONTROLS:

Analyzed By: Denise Richardson PAC: 0 Equip: 0

Air Density: 0 /15 min Diluent and N

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/Plating Date: 11/15/17 Time: 09:30

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

Trean Brasley