

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/15 **Time:** 12:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 12/01/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120115-0066

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
1966	2-12-16	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
1967	2-12-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
1968	1-08-16	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
1969	2-12-16	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1970	12-11-15	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
1971	12-18-15	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1972	12-18-15	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1973	12-11-15	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1974		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-01-15 **Time:** 10:10

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow