

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/02/13 Time: 12:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 38 °F Processed: 2 °C Size: Quart
 Processor/Distributor: Wholesome Country Creamery ID#: 37-166

Sample Receipt:

Date: 12/03/13 Time: 07:45
 Temperature: Raw: 3.0 °C Processed: 3.0 °C
 Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES120313-0073

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
1747	2/7/14	Quart	Keifer 32oz	Not Found		<1 EHSCC/g				
1748	12/21/13	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1749	2/21/14	Quart	Yogurt Sweetend	Not Found		<1 EHSCC/g				
1750	38*	100 mL	In Plant Raw Tank # 2 38*		Not Found		5100 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

PAC: 0

Equip: 0

Plating Date: 12/03/13 Time: 08:35

Air Density: 1 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 3.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley