

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/02/14 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 12/03/14 **Time:** 07:45
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES120314-0100

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
1854	12/17/14	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	680 PAC/ml			
1855	12/19/14	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1856	1/17/15	12 Ounces	Drinkable Yogurt	Not Found		<1 EHSCC/g				
1857	12/17/14	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1858	2/13/15	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1859	1/14/15	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
1860		100 mL	In Plant Raw Milk		Not Found		5000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/03/14 **Time:** 10:00

Temperature when Analyzed: 0.0 °C

Comment:

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