

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/28/15      **Time:** 13:30      **Collector:** Chuck Wood  
**Temperature Controls:**      **Raw:** 34 °F      **Processed:** 39 °F      **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery      **ID#:** 37-

**Sample Receipt:**

**Date:** 12/29/15      **Time:** 07:35  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 1.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES122915-0076**

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
2180	3-24-16	12 Ounces	Kefir	Not Found		<1 EHSCC/g				
2181	1-8-16	Quart	Maple Yogurt	Not Found		<1 EHSCC/g				
2182	3-14-16	Quart	Sweetened Yogurt	Not Found		<1 EHSCC/g				
2183	1-5-16	12 Ounces	Choc Milk	Not Found	Not Found	<1 EHSCC/mL	>200000 EPAC/ml			
2184	1-12-16	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
2185	3-14-16	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
2186	1-8-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	>200,000 EPAC/ml			
2187	1-12-16	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2188		100 mL	In Plant Raw		Not Found		4000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 12-29-15      **Time:** 10:10

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley



**PAC:** 0

**Air Density:** 1 /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