

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/29/18    **Time:** 09:00    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 36 °F    **Size:** Half Gallon  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Sample Receipt:**

**Date:** 01/30/18    **Time:** 07:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES013018-0133**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code	Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
160		02/12/18	1/2 Gallon Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
161		02/15/18	1/2 Gallon Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
162		04/24/18	Quart Yogurt Unsweetened	Not Found		<1 EHSCC/g				
163		03/13/18	Quart Yogurt Sweetened	Not Found		<1 EHSCC/g				
164		02/13/18	12 Ounces Chocolate Milk	Not Found	Not Found	1 HSCC/mL	>200,000 EPAC/ml			
165		02/09/18	Quart Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
166		04/09/18	Quart Goat Yogurt Plain	Not Found		<1 EHSCC/g				
167		03/28/18	16 Ounces Buttermilk	Not Found		<1 EHSCC/g				
168		02/05/18	16 Ounces Half & Half	Not Found	Not Found	<1 EHSCC/g	>200,000 EPAC/g			
169		03/13/18	12 Ounces Kefir	Not Found		<1 EHSCC/g				
170			100 mL In - Plant Raw		Not Found		32,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 01/30/18    **Time:** 10:15  
**Temperature when Analyzed:** 2.0 °C  
**Comment:**

**PAC:** 0    **Equip:** 1  
**Air Density:** 2 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

