

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/13/18 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 02/14/18 **Time:** 08:45
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES021418-0155

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
275	5-1	Quart	Keifer	Not Found		<1 EHSCC/g				
276	3-5	12 Ounces	Whole Milk	Not Found	Not Found	1 PCC/ml	280 PAC/ml			
277	3-5	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
278	3-5	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
279	3-28	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
280	4-9	Quart	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
281	4-24	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
282	5-1	Quart	Strawberry Yogurt	Not Found		<1 EHSCC/g				
283	2-26	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
284	3-5	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
285		100 mL	In Plant Raw		Not Found		<2,500 EPAC/ml	440,000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 02/14/18

Time: 09:35

Air Density: 0 /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

Approved By: Susan Beasley