

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/27/17 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 02/28/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022817-0097

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
332	3-6-17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	21,000 PAC/ml			
333	3-13-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
334	5-17-17	6 Ounces	Goat Strawberry Yogurt	Not Found		<1 EHSCC/g				
335	3-27-17	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
336	3-14-17	12 Ounces	Chocolate Milk	Not Found	Not Found	8 HSCC/mL	4,800 PAC/ml			
337	3-20-17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
338	5-15-17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
339	5-16-17	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
340	3-16-17	Quart	Whole Milk	Not Found	Not Found	4 PCC/ml	<250 EPAC/ml			
341	5-15-17	Quart	Strawberry Yogurt	Not Found		<1 EHSCC/g				
342	5-15-17	Quart	Unsweet Yogurt	Not Found		<1 EHSCC/g				
343		2 Ounces	In-Plant Raw		Not Found		<2,500 EPAC/ml	290,000		

SSF: 4100

CONTROLS:

Analyzed By: Darneice Owens

PAC: 0

Equip: 0

Plating Date: 02/28/17 **Time:** 09:00

Air Density: 0 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 2.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment:

Inhibitor Positive Control: Purple

Approved By: Susan Beasley



Inhibitor Negative Control: Yellow