

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 03/28/17 **Time:** 14:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 03/29/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES032917-0146

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
558	4-17-17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
559	6-8-17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
560	4-18-17	12 Ounces	Whole Milk	Not Found	Not Found	1 PCC/ml	520 PAC/ml			
561	4-11-17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml			
562	4-18-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
563	6-22-17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
564	4-17-17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
565	6-13-17	6 Ounces	Goat Yogurt Vanilla	Not Found		<1 EHSCC/g				
566	5-17-17	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
567	5-15-17	6 Ounces	Goat Strawberry Yogurt	Not Found		<1 EHSCC/g				
568	6-8-17	6 Ounces	Goat Plain Yogurt	Not Found		<1 EHSCC/g				
569		2 Ounces	In Plant Raw		Not Found		54,000 PAC/ml	120,000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 03-29-17 **Time:** 09:35

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

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

