

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 04/25/17 **Time:** 13:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 04/26/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042617-0154

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
751	5-8	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	>200,000 EPAC/ml			
752	5-16	Quart	Goat Milk	Not Found	Not Found	8 PCC/ml	<250 EPAC/ml			
753	5-16	12 Ounces	Whole Milk	Not Found	Not Found	3 PCC/ml	320 PAC/ml			
754	5-16	12 Ounces	Chocolate Milk	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
755	7-19	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
756	5-15	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
757	7-5	6 Ounces	Goat Plain Yogurt	Not Found		<1 EHSCC/g				
758	7-1	6 Ounces	Goat Strawberry Yogurt	Not Found		<1 EHSCC/g				
759	6-8	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
760	7-7	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04-26-17 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow