

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 09/13/16 **Time:** 09:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** °C **Processed:** 45 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Date: 09/14/16 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091416-0114

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
1606		11-12-16	Quart	Strawberry Goat Yogurt	Not Found		<1 EHSCC/g				
1607		11-22-16	Quart	Vanilla Goat Yogurt	Not Found		<1 EHSCC/g				
1608		11-29-16	Quart	Plain Goat Yogurt	Not Found		<1 EHSCC/g				
1609		11-22-16	Quart	Unsweetened Cow Yogurt	Not Found		<1 EHSCC/g				
1610		11-24-16	Quart	Sweetened Cow Yogurt	Not Found		<1 EHSCC/g				
1611		11-17-16	Quart	Blueberry Cow Yogurt	Not Found		<1 EHSCC/g				
1612		10-3-16	1/2 Gallon	Lowfat Milk	Not Found	Not Found	12 PCC/ml	470 PAC/ml			
1613		9-29-16	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1614		9-28-16	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	76000 EPAC/ml			
1615		10-3-16	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1616		10-16-16	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1617		10-3-16	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1618		11-17-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 09-14-16 **Time:** 08:50
Temperature when Analyzed: 0.5 °C

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

Approved By: Susan Beasley 