

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/19/17 **Time:** 10:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: Wholesome Country Creamery **ID#:** 37-166

Sample Receipt:

Date: 09/20/17 **Time:** 07:45
Temperature: **Raw:** 2.5 °C **Processed:** 2.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092017-0143

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
1722		10/9/17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
1723		11/11/17	Quart	Goat Yogurt Vanilla	Not Found		<1 EHSCC/g				
1724		12/4/17	Quart	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
1725		12/08/17	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
1726		11/21/17	Quart	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1727		10/2/17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1728		10/2/17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1729		11/23/17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1730		10/10/17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1731		11/9/17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1732			100 mL	In Plant Raw		Not Found		84,000 PAC/ml	100,000		

SSF: 4050

CONTROLS:

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

Analyzed By: Denise Richardson
Plating Date: 09/20/17 **Time:** 09:00
Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

