

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 10/30/17    **Time:** 11:30    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:** Wholesome Country Creamery    **ID#:** 37-166

**Date:** 10/31/17    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES103117-0071**

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
1946	12-29-17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1947	1-16-18	Quart	Goat Milk Yogurt Plain	Not Found		<1 EHSCC/g				
1948	11-6-17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1949	11-20-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1950	12-20-17	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
1951	11-20-17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1952	1-25-18	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1953		100 mL	In Plant Raw		Not Found		10,000 PAC/ml	110,000		

**SSF:** 4050

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 1 /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:** Darneice Owens

**Plating Date:** 10/31/17    **Time:** 08:30

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley

