

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/05/15 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/06/15 **Time:** 07:20
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES010615-0154**

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
1	1-20	1/2 Gallon	Whole	Not Found	LA	<1 EPCC/ml	LA			
2	1-16	1/2 Gallon	Lowfat	Not Found	LA	<1 EPCC/ml	LA			
3	1-16	1/2 Gallon	Skim	Not Found	LA	<1 EPCC/ml	LA			
4	1-16	1/2 Gallon	Chocolate	Not Found	LA	<1 EHSCC/mL	LA			
5	1-16	1/2 Gallon	1/2 & 1/2	Not Found	LA	<1 EHSCC/g	LA			
6	1-20	1/2 Gallon	Cream	Not Found	LA	<1 EHSCC/g	LA			
7	1-20	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
8		4 Ounces	In Plant Raw #1 40*		LA		LA	170000		

SSF: 4070**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 01/06/15 **Time:** 08:40**Temperature when Analyzed:** 1.0 °C**Comment:** Lab accident (LA) for all Petrifilm Aerobic Count and Inhibitor results.**Approved By:** Susan Beasley

PAC: 0**Air Density:** 2 /15 min**Incubation Temperature:****Inhibitor Test Used:****Inhibitor Positive Control:****Inhibitor Negative Control:****Equip:** 0**Diluent and NB:** 0 / -

32.0 °C

Delvo P5

Purple

Yellow