Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 0.5 °C

Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES011210-0219

Lab No.	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
53	1-26	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
54	1-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
55	1-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
56	1-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
57	1-26	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
58	1-24	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
59	1-29	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
60		2 Ounces	In Plant Raw 38*		Not Found		39000 PAC/ml	LA		

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

Plating Date: 01/12/2010 **Time:** 08:45 **Air Density:** 1 /15 min **Diluent and NB:** 0/-

Temperature when analyzed: 0.5 °C

SSF: 4070 Incubation temperature: 32.0 °C

Comment: #60 DMSCC = Lab Accident. Somatic cell count missed. We

apologize for any inconvenience this may have caused.

Inhibitor Positive Control:

Purple

Approved By: Susan Beasley Medical Yellow