

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/25/2011 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/26/2011 **Time:** 08:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology
Sample Group: ES012611-0157

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
109	2-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
110	2-11	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
111	2-11	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
112	2-1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
113	2-6	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	440 PAC/g			
114	2-11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
115	3-2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
116		2 Ounces	In Plant Raw 41*		Not Found		<2500 EPAC/ml	220000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/26/2011 **Time:** 10:00
Temperature when analyzed: 1.0 °C
SSF: 4070

PAC: 0 **Equip:** 0
Air Density: 2 /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