

Sample Submission and Reporting Form

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

Date: 01/25/16 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/26/16 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES012616-0048**

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
129	2-8	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
130	2-12	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
131	2-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
132	2-5	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	470 PAC/g			
133	2-7	1/2 Gallon	Cream	Not Found	Not Found	20 HSCC/g	58000 EPAC/g			
134	2-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	12000 PAC/ml			
135	2-16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
136		100 mL	In Plant Raw #2 40*		Not Found		<2500 EPAC/ml	220000		

SSF: 4050**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 01-26-16 **Time:** 08:30**Temperature when Analyzed:** 1.0 °C**Comment:****Approved By:** Susan Beasley

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