

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/26/15 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/27/15 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012715-0146

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
174	2-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
175	2-10	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
176	2-6	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	>200000 EPAC/ml			
177	2-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	15000 PAC/ml			
178	2-6	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
179	2-8	1/2 Gallon	Cream	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
180	2-24	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
181		100 mL	In Plant Raw #1		Not Found		18000 PAC/ml	150000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 01/27/15 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow