

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/28/13 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/29/13 **Time:** 08:05
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012913-0173

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
125	2-12	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
126	2-12	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
127	2-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
128	2-10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	42000 EPAC/ml			
129	2-10	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	8900 PAC/g			
130	2-10	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	120000 EPAC/g			
131	2-7	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
132		4 Ounces	In Plant Raw 40*		Not Found		11000 PAC/ml	480000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 01/29/13 **Time:** 10:25

Temperature when Analyzed: 0.5 °C

SSF: 4160

Comment: SCC request on In-Plant Raw sample.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.3 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow