

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 01/28/14      **Time:** 11:45      **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:** 01/30/14      **Time:** 12:15  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES013114-0013**

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
131	2-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
132	2-14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
133	2-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
134	2-14	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
135	2-9	1/2 Gallon	Cream	Not Found	Not Found	59 HSCC/g	>200000 EPAC/g			
136	2-11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
137	3-4	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
138		4 Ounces	In Plant Raw #1 40*		Not Found		2500 PAC/ml			

**CONTROLS:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 5/15 min      **Diluent and NB:** 0 / -  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Plating Date:** 01/30/14      **Time:** 13:30

**Temperature when Analyzed:** 0.5 °C

**Comment:** Courier mail was not delivered until 01/30/14 due to inclement weather. (SB)  
 Analyzed by: Cindy Price

**Approved By:** Susan Beasley