

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/30/2012 Time: 12:45 Collector: Joe Briscoe
 Temperature Controls: Raw: 41 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 01/31/2012 Time: 08:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES020212-0110

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
128	2-17	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
129	2-17	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
130	2-17	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
131	2-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
132	2-12	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
133	2-17	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
134	3-4	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
135		2 Ounces	In Plant Raw (DMSCC) 41*		Not Found		<2500 EPAC/ml	760000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 01/31/2012 Time: 09:35
 Temperature when analyzed: 0.5 °C
 SSF: 4160

PAC: 0 Equip: 0
 Air Density: 1 /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