

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/05/18    **Time:** 10:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Sample Receipt:**

**Date:** 02/06/18    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES020618-0074**

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
219	2/24	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
220	2/21	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
221	2/21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
222	2/17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
223	2/17	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
224	2/19	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
225	3/2	Pint	Buttermilk	Not Found		<1 EHSCC/g				
226		100 mL	In Plant Raw #3		Not Found		<2,500 EPAC/ml	160,000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 02/06/18    **Time:** 08:55

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**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

**Approved By:** Susan Beasley