

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2010 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 02/09/2010 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021010-0002

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
156	2-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
157	2-21	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	330 PAC/ml			
158	2-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
159	2-16	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	15000 PAC/g			
160	2-23	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	320 PAC/g			
161	2-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
162	3-6	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
163		2 Ounces	In Plant Raw 38* (SCC)		Not Found		<2500 EPAC/ml	65000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/09/2010 **Time:** 09:30
Temperature when analyzed: 0.5 °C
SSF: 4050

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