

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/15/2011 Time: 14:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 41 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

## Sample Receipt:

Date: 02/16/2011 Time: 08:00  
 Temperature: Raw: 2.5 °C Processed: 2.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES021611-0165

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
215	3-4	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
216	3-4	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
217	3-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
218	3-1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
219	2-27	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
220	2-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
221	3-2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
222		4 Ounces	In Plt Raw 41* (SCC also)		Not Found		<2500 EPAC/ml	240000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 02/16/2011 Time: 09:40  
 Temperature when analyzed: 2.5 °C  
 SSF: 4070

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