

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/21/2012 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 02/22/2012 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022212-0129

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
262	3-6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
263	3-9	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
264	3-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
265	3-4	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
266	3-6	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
267	3-4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
268	3-24	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			
269		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml	360000	

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/22/2012 **Time:** 10:00
Temperature when analyzed: 1.0 °C
SSF: 4050
Comment: SCC requested for In Plant Raw sample.

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 