

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/17/2009 **Time:** 12:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 02/18/2009 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES022409-0077

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
256	3-6	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
257	3-6	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
258	3-6	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
259	3-1	1/2 Gallon	Chocolate Milk	Not Found	Not Found	< 1 EHSCC/mL	<250 EPAC/ml			
260	3-1	1/2 Gallon	Half & Half Milk	Not Found	Not Found	< 1 EHSCC/g	< 250 EPAC/g			
261	3-3	1/2 Gallon	Cream	Not Found	Not Found	< 1 EHSCC/g	< 250 EPAC/g			
262	3-18	1/2 Gallon	Buttermilk	Not Found		< 1 EHSCC/g				
263	39*		In Plant Raw		Not Found		97000 PAC/ml	330000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/18/2009 **Time:** 10:00
Temperature when analyzed: 1.0 °C
SSF: 4080

Approved By: Susan Beasley

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