

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/23/15    **Time:** 11:00    **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:** 02/24/15    **Time:** 08:00  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES022515-0001**

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
304	3-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
305	3-13	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
306	3-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
307	3-6	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
308	3-1	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
309	3-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
310	3-24	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
310A		100 mL	In Plant Raw #1 41*		Not Found		25000 PAC/ml	210000		

**SSF:** 4070

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 02/24/15    **Time:** 09:25

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow