

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/26/13      **Time:** 13:45      **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:** 02/27/13      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES022713-0064**

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
297	3-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
298	3-15	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
299	3-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
300	3-10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
301	3-12	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
302	3-12	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
303	3-28	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
304		4 Ounces	In Plant Raw #1 41*		Not Found		<2500 EPAC/ml	400000		

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 02/27/13      **Time:** 10:00

**Temperature when Analyzed:** 1.0 °C

**SSF:** 4160

**Comment:** SCC also requested for in-plant raw sample.

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 31.3 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow