

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/01/2010 **Time:** 14:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 03/02/2010 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030210-0197

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
322	3-19	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
323	3-19	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
324	3-19	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
325	3-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1300 PAC/ml			
326	3-16	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
327	3-16	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
328	3-16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
329		4 Ounces	In Plant Raw 40*		Not Found		9300 PAC/ml	140000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 03/02/2010 **Time:** 09:20
Temperature when analyzed: 2.0 °C
SSF: 4070
Comment: SCC requested with In Plant Raw.
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