

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/05/18 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 03/06/18 **Time:** 09:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030618-0099

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
436	3-21	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
437	3-21	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
438	3-21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
439	3-17	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1,200 PAC/ml			
440	3-17	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	32,000 EPAC/g			
441	3-18	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	76,000 EPAC/g			
442		1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
443		100 mL	In Plant Raw #3		Not Found		3,400 PAC/ml	230,000		

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 03/06/18 **Time:** 10:45

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley