

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 03/13/17 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 03/14/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES031417-0113**

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
428	4-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
429	3-26	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	4,700 PAC/ml			
430	3-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
431	3-26	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
432	3-27	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
433	3-25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
434	4-9	Pint	Buttermilk	Not Found		<1 EHSCC/g				
435		100 mL	In Plant Raw #2 38*		Not Found		<2,500 EPAC/ml	190,000		

SSF: 4050

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 03/14/17 **Time:** 10:45**Temperature when Analyzed:** 2.0 °C**Comment:** Somatic cell count requested for sample #435 In-Plant Raw #2.**Approved By:** Susan Beasley

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