

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/17/14 **Time:** 12:15 **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: 03/18/14 **Time:** 10:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES031814-0114

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
416	4-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
417	4-1	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
418	4-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
419	3-28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	410 PAC/ml			
420	3-28	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	12000 PAC/g			
421	3-30	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
422	4-15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
423		4 Ounces	In Plant Raw #1 40*		Not Found		76000 PAC/ml	320000		

SSF: 4070

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/18/14 **Time:** 12:00

Temperature when Analyzed: 1.0 °C

Comment: Somatic Cell Count requested for In Plant Raw sample.

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/-

32.5 °C

Delvo P5

Purple

Yellow