

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/29/2011 Time: 13:00 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: 03/30/2011 Time: 08:30  
 Temperature: Raw: 1.0 °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES033011-0183

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
461	4-12	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
462	4-15	1/2 Gallon	Lowfat	Not Found	Not Found	7 PCC/ml	<250 EPAC/ml			
463	4-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
464	4-10	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
465	4-15	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
466	4-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
467	5-3	1/2 Gallon	Buttermilk	Not Found		1 HSCC/g				
468		2 Ounces	In Plant Raw 40*		Not Found		23000 PAC/ml	410000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 03/30/2011 Time: 11:00  
 Temperature when analyzed: 0.5 °C  
 SSF: 4030  
 Comment: SCC also please.

Approved By: Susan Beasley

PAC: 1 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 1 / -  
 Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow