

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/29/16 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 03/30/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES033016-0133

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
514	4-15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
515	4-15	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
516	4-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	46000 EPAC/ml			
517	4-15	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	530 PAC/ml			
518	4-15	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
519	4-19	Pint	Buttermilk	Not Found		<1 EHSCC/g				
520		100 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/ml	270000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03-30-16 **Time:** 09:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 4 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow