

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 04/05/2010      **Time:** 12:30      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 42 °F    **Processed:** 3 °C    **Size:** Half Gallon  
**Processor/Distributor:**    HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 04/06/2010      **Time:** 08:00  
**Temperature:**              **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:**              Susan Beasley

**Environmental Microbiology**

**Sample Group: ES040610-0132**

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
494	4-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
495	4-23	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	470 PAC/ml			
496	4-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
497	4-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
498	4-18	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
499	4-18	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
500	4-22	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
501		4 Ounces	In Plant Raw (SCC) 42*		Not Found		5700 PAC/ml	320000		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 04/06/2010      **Time:** 09:00  
**Temperature when analyzed:** 1.0 °C  
**SSF:** 4050

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** 0 / -

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley