

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 04/13/2009      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:**       °C    **Processed:** 2   °C    **Size:** Half Gallon  
**Processor/Distributor:**    HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 04/14/2009      **Time:** 08:00  
**Temperature:**            **Raw:**       °C      **Processed:** 2.0 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES041409-0043**

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
489	5-10	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
490	5-10	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
491	5-10	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
492	4-28	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
493	4-27	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	200000 EPAC/g			
494	4-28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
495	4-27	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 04/14/2009      **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:**

**Approved By:** Susan Beasley

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