

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/18/2011 Time: 13:30 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 3 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 04/19/2011 Time: 07:45
 Temperature: Raw: °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES041911-0111

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
601	5-6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
602	5-6	1/2 Gallon	Lowfat	Not Found	Not Found	4 PCC/ml	<250 EPAC/ml			
603	5-6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
604	5-6	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
605	5-6	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
606	5-3	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
607	4-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	11000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 04/19/2011 Time: 09:00
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 2 /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