

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/21/15 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 04/22/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042215-0089

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
699	5-8	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
700	5-8	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
701	5-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
702	5-1	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
703	5-8	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
704	5-3	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
705	5-19	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
706		100 mL	In Plant Raw #1 41*		Not Found		<2500 EPAC/ml	320000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/22/15 **Time:** 08:50

Temperature when Analyzed: 1.0 °C

Comment: Somatic cell count requested on In Plant Raw #1 sample.

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow