

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 04/22/14 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 04/23/14 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES042314-0120**

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
588	5-9	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
589	5-9	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
590	5-9	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
591	5-9	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
592	5-4	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
593	5-9	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
594	5-27	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
595		100 mL	In Plt Raw #2 39*		Not Found		2600 PAC/ml	200000		

SSF: 4070**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 04/23/14 **Time:** 09:00**Temperature when Analyzed:** 1.0 °C**Comment:** DMSCC requested for In Plant Raw sample.**Approved By:** Susan Beasley

PAC: 0**Equip:** 0**Air Density:** 1 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 32.2 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow