

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/23/12 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 04/24/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042412-0079

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
567	5-8	1/2 Gallon	Whole	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
568	5-8	1/2 Gallon	Lowfat	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
569	5-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
570	5-8	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
571	5-11	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
572	5-6	1/2 Gallon	Chocolate	Not Found	Not Found	61 HSCC/mL	<250 EPAC/ml			
573	5-13	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
574		100 mL	In Plant Raw (SCC also)		Not Found		<2500 EPAC/ml	630000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 04/24/12 **Time:** 09:00

Temperature when Analyzed: 1.0 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 3 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow