

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/26/16      **Time:** 10:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 2.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 04/27/16      **Time:** 07:30  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES042716-0092**

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
732	5-8	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
733	5-13	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			
734	5-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
735	5-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	460 PAC/ml			
736	5-13	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
737	5-8	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
738	5-24	Pint	Buttermilk	Not Found		1 HSCC/g				
739		100 mL	In Plant Raw #1		Not Found		<2500 EPAC/ml	280000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 04-27-16      **Time:** 08:00

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 1

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow