

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/14/12 Time: 12:45 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 05/15/12 Time: 07:45
 Temperature: Raw: °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES051512-0113

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
685	5-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
686	6-1	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	580 PAC/ml			
687	6-1	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
688	5-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	4 HSCC/g	<250 EPAC/g			
689	5-27	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
690	5-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	450 PAC/ml			
691	6-3	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 05/15/12 Time: 09:00

Temperature when Analyzed: 2.0 °C

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