

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/2009 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 05/20/2009 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052009-0079

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
726	6-2	1/2 Gallon	Homo Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
727	6-5	1/2 Gallon	Lowfat Milk	Not Found	Not Found	< 1 EPCC/ml	590 PAC/ml			
728	6-2	1/2 Gallon	Skim Milk	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
729	5-31	1/2 Gallon	Chocolate Milk	Not Found	Not Found	< 1 EHSCC/mL	390 PAC/ml			
730	5-31	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	< 1 EHSCC/g	1300 PAC/g			
731	6-2	1/2 Gallon	Heavy Cream	Not Found	Not Found	< 1 EHSCC/g	< 250 EPAC/g			
732	6-6	1/2 Gallon	Buttermilk	Not Found		< 1 EHSCC/g				
733		4 Ounces	In-Plant Raw (DMSCC) 40*		Not Found		47000 PAC/ml	300000		

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 05/20/2009 **Time:** 09:15
Temperature when analyzed: 0.5 °C
SSF: 4070

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow