

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/23/2011 Time: 12:30 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: 05/24/2011 Time: 08:00  
 Temperature: Raw: °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES052411-0136

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
740	6-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
741	6-10	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	860 PAC/ml		
742	6-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
743	6-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	300 PAC/ml		
744	6-7	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
745	6-10	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	280 PAC/g		
746	6-15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 05/24/2011 Time: 09:15  
 Temperature when analyzed: 1.0 °C  
 SSF:

PAC: 0 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley