

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/23/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 05/24/16 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052416-0114

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
851	6-7	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
852	6-7	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
853	6-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
854	6-3	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	5 HSCC/g	13000 PAC/g			
855	6-5	1/2 Gallon	Cream	Not Found	Not Found	1 HSCC/g	840 PAC/g			
856	6-3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	900 PAC/ml			
857	6-20	Pint	Buttermilk	Not Found		<1 EHSCC/g				
858		100 mL	In Plant Raw #1 37*		Not Found		<2500 EPAC/ml	140000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/24/16 **Time:** 09:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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