Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:						Sample Receipt:			

Sample Collection:

Date: 05/26/15 **Time:** 11:00 **Collector:** Joe Briscoe

Temperature Controls: **Raw:** 4 °C **Processed:** 2.5 °C **Size:** Half Gallon

Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 05/27/15 **Time:** 07:30

Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C

Received by: Denise Richardson

Environmental Microbiology **Sample Group: ES052715-0098**

	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
882	6-12	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
883	6-7	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
884	6-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
885	6-5	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
886	5-31	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
887	6-12	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
888	6-16	Pint	Buttermilk	Not Found		<1 EHSCC/g				
889		100 mL	In Plant Raw #2 44*		Not Found		16000 PAC/ml	220000		

SSF: 4050

Analyzed By: Darneice Owens

Plating Date: 05/27/15 **Time:** 08:50

Temperature when Analyzed: 2.0 °C

Comment: Somatic Cell Count requested for In-Plant Raw sample #889.

Approved By: Susan Beasley

CONTROLS:

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