

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/28/13 Time: 15:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 35 °F Processed: 3.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 05/29/13 Time: 07:50
 Temperature: Raw: 1.0 °C Processed: 1.5 °C
 Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES052913-0070

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
751	6-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
752	6-14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
753	6-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
754	6-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
755	6-9	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	>150 EHSCC/g	5700 PAC/g			
756	6-14	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
757	6-25	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
758		100 mL	In Plant Raw #2 35*		Not Found		<2500 EPAC/ml	190000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 05/29/13 Time: 08:35

Temperature when Analyzed: 1.5 °C

SSF: 4160

Comment: Somatic Cell Count requested for sample #758

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow