

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/12/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 06/13/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061317-0115

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
1000	6-28	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1001	6-28	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1002	6-28	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1003	7-1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1004	6-26	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1005	7-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1006	6-30	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/13/17 **Time:** 08:20

Temperature when Analyzed: 2.0 °C

Comment:

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

