

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/20/2011 Time: 13:00 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: 06/21/2011 Time: 08:00
 Temperature: Raw: °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062111-0139

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
888	7-8	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
889	7-8	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	500 PAC/ml		
890	7-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
891	7-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
892	7-8	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
893	7-5	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
894	7-25	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 06/21/2011 Time: 10:45
 Temperature when analyzed: 0.5 °C
 SSF:

PAC: 0 Equip: 1
 Air Density: 1 /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