

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/20/16 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 06/21/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062116-0087

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
1044	7-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1045	7-5	1/2 Gallon	Lowfat	Not Found	Not Found	55 PCC/ml	1200 PAC/ml			
1046	7-3	1/2 Gallon	Skim	Not Found	Not Found	22 PCC/ml	<250 EPAC/ml			
1047	7-1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	39 HSCC/g	430 PAC/g			
1048	7-3	1/2 Gallon	Cream	Not Found	Not Found	5 HSCC/g	<250 EPAC/g			
1049	7-1	1/2 Gallon	Chocolate	Not Found	Not Found	14 HSCC/mL	<250 EPAC/ml			
1050	7-19	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1051		100 mL	In Plant Raw 38*		Not Found		<2500 EPAC/ml	260000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06-21-16 **Time:** 08:45

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow