

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/22/2009      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** °C      **Processed:** 3 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 06/23/2009      **Time:** 08:00  
**Temperature:**      **Raw:** °C      **Processed:** 1.5 °C  
**Received by:** Benjamin Saavedra

**Environmental Microbiology**

**Sample Group: ES062309-0065**

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
874	7-7	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
875	7-7	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
876	7-7	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
877	7-5	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	4300 PAC/g			
878	7-7	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
879	7-10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 06/23/2009      **Time:** 09:00  
**Temperature when analyzed:** 1.5 °C  
**SSF:**  
**Comment:** 1/2 & 1/2 listed on sample submission form was not received.  
**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 0  
**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