

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/23/15 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 06/24/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062415-0088

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
1072	7-6	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	2300 PAC/ml			
1073	7-10	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
1074	7-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1075	7-10	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1200 PAC/ml			
1076	7-10	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1077	7-6	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1078	7-14	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1079		100 mL	In Plant Raw #1 40*		Not Found		<2500 EPAC/ml	250000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/24/15 **Time:** 08:50

Temperature when Analyzed: 2.0 °C

Comment: Somatic cell count requested for #1079 In Plant Raw #1 sample.

Approved By: Susan Beasley

PAC: 0

Air Density: 3/15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow