

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/25/13 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 06/26/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES062613-0103

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
905	7-12	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
906	7-12	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
907	7-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
908	7-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
909	7-9	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	10 HSCC/g	<250 EPAC/g			
910	7-7	1/2 Gallon	Cream	Not Found	Not Found	141 HSCC/g	>200000 EPAC/g			
911	7-23	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
912		100 mL	In Plant Raw #2 35*		Not Found		2500 PAC/ml	680000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 06/26/13 **Time:** 09:35

Temperature when Analyzed: 1.5 °C

SSF: 4160

Comment: SCC requested for In Plant Raw #2 sample.

Approved By: Susan Beasley

PAC: 1

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow