

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/13/2010 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 07/14/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071410-0202

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
1011	7-30	1/2 Gallon	Whole	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
1012	7-30	1/2 Gallon	Lowfat	Not Found	Not Found	6 PCC/ml	<250 EPAC/ml			
1013	7-30	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1014	7-23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1015	7-30	1/2 Gallon	Cream	Not Found	Not Found	13 HSCC/g	250 PAC/g			
1016	7-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	2 HSCC/g	450 PAC/g			
1017	8-12	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/14/2010 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley