

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/14/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 07/15/14 **Time:** 07:30
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES071514-0125

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
1053	7-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1054	7-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml			
1055	7-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1056	7-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1057	7-27	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1058	7-25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1059	8-7	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1060		4 Ounces	In Plant Raw #1 42*		Not Found		4000 PAC/ml	210000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/15/14 **Time:** 09:45

Temperature when Analyzed: 2.0 °C

Comment: Somatic cell count requested for In Plant Raw Sample #1060.

Approved By: Susan Beasley

PAC: 1

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1 / -

32.0 °C

Delvo P5

Purple

Yellow