

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/17/17 Time: 13:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 36 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 07/18/17 Time: 07:35
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES071817-0149

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
1209	8-5	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1210	8-2	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1211	8-5	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1212	7-31	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1213	7-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1214	7-28	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1215		100 mL	In Plant Raw #2 36*		Not Found		43,000 PAC/ml	280,000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/18/17 Time: 08:35

Temperature when Analyzed: 2.0 °C

Comment: The Skim 1/2 gallon Temperature Control listed on submission form was not received in cooler. The processed 1/2 gallon of Skim milk received for testing was sacrificed for the temperature control.

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.4 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley