

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/18/2011 Time: 12:15 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 07/19/2011 Time: 07:45
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES071911-0161

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
1027	8-5	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1028	8-5	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml		
1029	7-31	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1030	8-5	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1031	7-31	1/2 Gallon	Cream	Not Found	Not Found	5 HSCC/g	<250 EPAC/g		
1032	8-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1033	8-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 07/19/2011 Time: 09:20
 Temperature when analyzed: 1.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 3 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley