

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/21/15 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3.0 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 07/22/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072215-0106

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	8-8	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1210	8-13	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1211	8-13	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1212	8-6	Pint	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1213	8-8	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1214	8-6	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1215	8-21	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1216		4 Ounces	In Plant Raw #2 40*		Not Found		84000 PAC/ml	300000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 07/22/15 **Time:** 08:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 2

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 2 / -

32.0 °C

Delvo P5

Purple

Yellow