

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 07/24/12 **Time:** 13:00 **Collector:** Joe Briscoe  
**Temperature Controls:** **Raw:** 40 °F **Processed:** 2.5 °C **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC **ID#:** 37-93

**Sample Receipt:**

**Date:** 07/25/12 **Time:** 07:30  
**Temperature:** **Raw:** 1.5 °C **Processed:** 1.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES072512-0168**

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
1006	8-7	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1007	8-10	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	290 PAC/ml			
1008	8-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	930 PAC/ml			
1009	8-10	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1010	8-7	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1011	8-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1012	8-27	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1013		2 Ounces	In Plt Raw 40* (SCC also)		Not Found		<2500 EPAC/ml	890000		

**CONTROLS:****Analyzed By:** Susan Beasley**Plating Date:** 07/25/12 **Time:** 10:30**Temperature when Analyzed:** 1.5 °C**SSF:** 4160**Comment:****Approved By:** Susan Beasley**PAC:** 0**Equip:** 1**Air Density:** 4 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 31.5 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow