

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/30/13 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 4.0 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 07/31/13 **Time:** 07:50
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES073113-0140

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
1063	8-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1064	8-16	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1065	8-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1066	8-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1067	8-13	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1068	8-11	1/2 Gallon	Cream	Not Found	Not Found	>150 EHSCC/g	12000 PAC/g			
1069	9-3	1/2 Gallon	Buttermilk	Not Found		1 HSCC/g				
1070		100 mL	In Plant Raw #2 40*		Not Found		45000 PAC/ml	540000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 07/31/13 **Time:** 08:50

Temperature when Analyzed: 1.5 °C

SSF: 4160

Comment: SCC requested.

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow