

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/10/2009      **Time:** 13:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** °C      **Processed:** 3.5 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 08/11/2009      **Time:** 08:00  
**Temperature:**      **Raw:** °C      **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES081109-0028**

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
1098	8-23	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1099	8-28	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1100	8-25	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1101	8-28	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1102	8-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1103	8-23	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1104	8-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 08/11/2009      **Time:** 09:15  
**Temperature when analyzed:** 1.0 °C  
**SSF:**

**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** 0 / -  
**Incubation temperature:** 32.5 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow