

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/18/15      **Time:** 11:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 08/19/15      **Time:** 07:40  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES081915-0101**

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
1404	9-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1405	9-10	1/2 Gallon	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1406	9-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1407	9-7	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
1408	9-10	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1409	9-5	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1410	9-18	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1411		100 mL	In Plant Raw #1 40*		Not Found		<2500 EPAC/ml	290000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 08/19/15      **Time:** 08:15

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 2 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow