

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/20/12 Time: 14:15 Collector: Joe Briscoe  
 Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon  
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

## Sample Receipt:

Date: 08/21/12 Time: 08:00  
 Temperature: Raw: °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES082112-0113

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
1159	9-4	1/2 Gallon	Whole	Not Found	Not Found	9 PCC/ml	<250 EPAC/ml			
1160	9-4	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1161	9-4	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1162	9-2	1/2 Gallon	Chocolate	Not Found	Not Found	6 HSCC/mL	<250 EPAC/ml			
1163	9-7	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1164	9-4	1/2 Gallon	Cream	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
1165	9-16	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/21/12 Time: 08:45

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow