

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/22/2011 Time: 12:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 41 °F Processed: 3.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 08/23/2011 Time: 07:30
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES082311-0142

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
1247	9-9	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1248	9-9	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	500 PAC/ml		
1249	9-4	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	620 PAC/ml		
1250	9-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1251	9-6	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1252	9-4	1/2 Gallon	C ream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1253	9-15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			
1254		4 Ounces	In Plant Raw 41*		Not Found		3300 PAC/ml	620000	

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 08/23/2011 Time: 09:00
 Temperature when analyzed: 1.0 °C
 SSF: 4030
 Comment: #1254 In Plant Raw (SCC also please.)

Approved By: Susan Beasley

PAC: 0 Equip: 0
 Air Density: 3 /15 min Diluent and NB: 0 / -
 Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow