

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/27/13 **Time:** 14:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 43 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 08/28/13 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES082813-0155

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
1228	9-13	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1229	9-13	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1230	9-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1231	9-9	1/2 Gallon	1/2 & /1/2	Not Found	Not Found	8 HSCC/g	<250 EPAC/g			
1232	9-8	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1233	9-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1234	9-24	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1235		2 Ounces	In Plant Raw #2 34*		Not Found		11000 PAC/ml	460000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 08/28/13 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

SSF: 4160

Comment: SCC requested on Sample #1235 In-plant Raw #2

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