

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/02/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 09/03/14 **Time:** 07:55
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES090314-0127

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
1314	9-19	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1315	9-19	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1316	9-19	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1317	9-19	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1318	9-14	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1319	9-19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1320	10-2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1321		4 Ounces	In Plant Raw #2 40*		Not Found		9900 PAC/ml	320000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/03/14 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment: Somatic cell count requested for In Plant Raw #2 sample.

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow