Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 41 °F Processed: 3.0 °C Size: Half Gallon Temperature: Raw: 1.5 °C Processed: 1.0 °C

Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES090810-0184

	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	
1290	9-24	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1291	9-24	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1292	9-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1293	9-19	1/2 Gallon	Chocolate	Not Found	Not Found	< EHSCC/mL	<250 EPAC/ml				
1294	9-19	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1295	9-19	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	260 PAC/g				
1296	10-10	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g					
1297		4 Ounces	In Plant Raw		Not Found	-	<2500 EPAC/ml	260000			

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 2

Plating Date: 09/08/2010 Time: 09:00 Air Density: 2 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 1.0 °C

SSF: 4050 Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Susan Beasley Fuel Susan Beasley Yellow