

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 09/19/2011      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** °C      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 09/20/2011      **Time:** 07:50  
**Temperature:**      **Raw:** °C      **Processed:** 3.0 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group:** ES092011-0139

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
1324	10-7	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1325	10-7	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1326	10-7	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1327	10-4	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1328	10-7	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1329	10-2	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1330	10-23	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 09/20/2011      **Time:** 09:20  
**Temperature when analyzed:** 3.0 °C  
**SSF:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 2 /15 min      **Diluent and NB:** 0/-  
**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley