

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 10/01/12 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 10/02/12 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES100212-0140**

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
1386	10-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1387	10-16	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1388	10-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1389	10-14	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1390	10-16	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1391	10-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	350 PAC/ml			
1392	11-4	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:**Analyzed By:** Susan Beasley**Plating Date:** 10/02/12 **Time:** 09:15**Temperature when Analyzed:** 0.5 °C**Comment:****Approved By:** Susan Beasley

PAC: 0**Equip:** 1**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