

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 09/30/13    **Time:** 12:15    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 41 °F    **Processed:** 3 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Sample Receipt:**

**Date:** 10/01/13    **Time:** 07:55  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES100213-0122**

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
1356	10-18	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1357	10-18	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1358	10-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1359	10-11	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	270 PAC/ml			
1360	10-15	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1361	10-13	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1362	10-22	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1363		4 Ounces	In Plant Raw #1 41*		Not Found		<2500 EPAC/ml	340000		

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 10/01/13    **Time:** 09:20

**Temperature when Analyzed:** 1.0 °C

**SSF:** 4070

**Comment:** SCC requested on In Plant Raw #1 sample.

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.8 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow