

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 10/04/2010      **Time:** 14:00      **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:**       °C    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 10/05/2010      **Time:** 07:30  
**Temperature:**            **Raw:**       °C      **Processed:** 1.0 °C  
**Received by:**            Joy Hayes

**Environmental Microbiology**

**Sample Group: ES100510-0237**

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
1456	10-22	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1457	10-22	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1458	10-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1459	10-22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1460	10-17	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1461	10-19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1462	11-9	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 10/05/2010      **Time:** 08:30  
**Temperature when analyzed:** 1.0 °C  
**SSF:**

**Approved By:** Joy Hayes

**PAC:** 0      **Equip:** 0  
**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