Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:					**Sample Receipt:**		

Sample Collection:

Date: 10/20/15 **Time:** 10:30 **Collector:** Joe Briscoe

Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon

Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 10/21/15 **Time:** 07:35

Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C

Received by: Denise Richardson

Environmental Microbiology   **Sample Group: ES102215-0001**

	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
1774	11-8	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1775	11-13	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1776	11-6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1777	11-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1778	11-13	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1779	11-21	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	LIQ			
1780	11-29	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1781		100 mL	In Plant Raw #1 40*		Not Found		<2500 EPAC/ml	220000		

SSF: 4050

Analyzed By: Denise Richardson

Plating Date: 10-21-15 **Time:** 10:05

Temperature when Analyzed: 1.0 °C

Comment: Sample #1779 Eggnog; Both dilutions for Standard Plate Count had excessive liquefiers (LIQ) > 25% of plated area; unable to determine count.

Approved By: Susan Beasley   *Susan Beasley*

CONTROLS:

PAC: 1 **Equip:** 0

Air Density: 0 /15 min **Diluent and NB:** 1/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow