

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/28/13 **Time:** 11:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-43

Sample Receipt:

Date: 10/29/13 **Time:** 07:50
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES102913-0111

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
1524	11-15	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1525	11-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1526	11-12	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1527	11-19	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1528	11-10	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	7500 PAC/g			
1529	11-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	2300 PAC/ml			
1530	11-27	1/2 Gallon	Egg Nog	Not Found		1 HSCC/g	Spr			
1531		100 mL	In Plant Raw #1 41*		Not Found		<2500 EPAC/ml	340000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 10/29/13 **Time:** 09:00

Temperature when Analyzed: 0.0 °C

SSF: 4160

Comment: SPR = Spreader, DMSCC requested for sample #1531 - In Plant Raw.

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 3 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow