# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 11/03/14	Time: 09:30 Collector	r: Joe Briscoe
Temperature Controls:	Raw: 38 °F Processe	ed: 3 °C Size: Half Gallon
Processor/Distributor:	HOMELAND CREAMERY	LLC <b>ID#:</b> 37-93

## Sample Receipt:

Date: 11/04/14	Time: 07:25		
Temperature:	Raw: 1.0 °C	Processed: 1	0 °C
Received by:	Darneice Owens		

**Environmental Microbiology** 

#### Sample Group: ES110414-0103

	SAMPLE INFORMATION		DN .	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1673	11-18	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1674	11-14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1675	11-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1676	11-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1677	11-14	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1678	11-16	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1679	11-26	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1680		100 mL	In Plant Raw #2 38*		Not Found		8700 PAC/ml	240000		

**SSF:** 4070

Analyzed By:	Darneice Owens		
Plating Date:	11/04/14	Time:	11:30
Temperature when Analyzed:		1.0 °	С

Comment:

Approved By: Susan Beasley

Frean Brasley

#### CONTROLS:

<b>PAC:</b> 0	Equip: 2	
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	