Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 11/07/2011 **Time:** 12:00 **Collector:** Joe Briscoe **Date:** 11/08/2011 **Time:** 07:45

Temperature Controls: Raw: 41 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES110811-0131

	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
1610	11-25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1611	11-25	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1612	11-25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1613	11-22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	2 HSCC/g	<250 EPAC/g			
1614	11-20	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1615	11-26	1/2 Gallon	Egg Nog	Not Found		3 HSCC/g	SPR			
1616	11-28	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1617		2 Ounces	In Plant Raw 41 *		Not Found	-	<2500 EPAC/ml	500000		

CONTROLS:

32.0 °C

Analyzed by: Susan Beasley PAC: 0 Equip: 0

Plating Date: 11/08/2011 Time: 08:45 Air Density: 1/15 min Diluent and NB: 0/-

Temperature when analyzed: 0.5 °C

SSF: 4030 Incubation temperature:

Comment: Eggnog sample #1615 contained spreaders (SPR) >25% on both Inhibitor test used: Delvo P5

plating areas.

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow