

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/18/13 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 44 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 11/19/13 **Time:** 07:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES111913-0096

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
1678	12-6	1/2 Gallon	Whole	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
1679	12-1	1/2 Gallon	Skim	Not Found	Not Found	>150 EPCC/ml	1600 PAC/ml			
1680	12-3	1/2 Gallon	Chocolate	Not Found	Not Found	8 HSCC/mL	<250 EPAC/ml			
1681	12-3	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	21 HSCC/g	<250 EPAC/g			
1682	12-1	1/2 Gallon	Cream	Not Found	Not Found	>150 EHSCC/g	24000 PAC/g			
1683	12-18	1/2 Gallon	Egg Nog	Not Found		>150 EHSCC/g	LIQ			
1684	12-17	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1685		24 Ounces	In Plant Raw #1 44*		Not Found		24000 PAC/ml	500000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 11/19/13 **Time:** 09:10

Temperature when Analyzed: 1.0 °C

SSF: 4160

Comment: LIQ = Liquefiers; (Gel liquefaction) >25% of plate area for both dilutions.
Somatic Cell Count requested for In Plant Raw sample.

Approved By: Susan Beasley

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