

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 11/16/2009      **Time:** 11:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** °C      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 11/17/2009      **Time:** 08:00  
**Temperature:**      **Raw:** °C      **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES112409-0131**

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
1608	12-1	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1609	12-4	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	380 PAC/ml		
1610	11-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1611	11-29	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1612	12-4	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1613	11-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1614	11-25	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	SPR		
1615A	12-8	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 11/17/2009      **Time:** 09:15  
**Temperature when analyzed:** 0.5 °C  
**SSF:**  
**Comment:** Sample #1614 rec'd 11-17-09 at 3PM and analyzed on 11-18-09 at 09:30 AM. All QC controls were zero (0). Temp at receipt was 1.0 C and temp when analyzed was 2.0 C.      SPR = Spreader  
**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