

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/15 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 12/01/15 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120115-0077

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
1989	12-10	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	>200000 EPAC/ml			
1990	12-17	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
1991	12-21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1992	12-17	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1993	12-17	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	15000 PAC/g			
1994	12-21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1995	1-10	Pint	Egg Nog	Not Found		<1 EHSCC/g	LIQ			
1996	12-31	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1997		100 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/ml	220000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12-01-15 **Time:** 11:50

Temperature when Analyzed: 1.0 °C

Comment: Sample #1995 Eggnog; Both dilutions for Standard Plate Count had excessive liquefiers (LIQ) >25% of plated area; unable to determine count.

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow