

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/04/17 **Time:** 13:35 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 12/05/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES120517-0107

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
2209	12/18	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
2210	12/18	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2211	12/20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	570 PAC/ml			
2212	12/17	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	1 HSCC/g	4,600 PAC/g			
2213	12/18	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	250 PAC/g			
2214	1/1	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<25,000 EPAC/g			
2215	12/16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	2,200 PAC/ml			
2216	12/17	Pint	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/05/17 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Comment: Sample #2214 Egg Nog, 1:10 & 1:100 dilutions for Petrifilm Aerobic Count had excessive liquefiers (LIQ) >25% of plated area; reported using the 1:1000 dilution which did not have any colony growth.

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

Approved By: Susan Beasley

