

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/05/2011 Time: 14:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 41 °F Processed: 2 °C Size: Half Gallon  
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

## Sample Receipt:

Date: 12/06/2011 Time: 08:00  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES120611-0141

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
1768	12-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1769	12-23	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1770	12-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1771	12-23	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1772	12-18	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	310 PAC/g			
1773	12-23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1774	12-18	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	3000 PAC/g			
1775		2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml	630000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 12/06/2011 Time: 09:45  
 Temperature when analyzed: 1.0 °C  
 SSF: 4070  
 Comment: SCC requested with In-plant raw sample.

Approved By: Susan Beasley

PAC: 1 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 1 / -  
 Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow