

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/07/2009 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 12/08/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120809-0145

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
1786	12-20	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1787	12-25	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
1788	12-20	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1789	12-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1790	12-25	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	260 PAC/g			
1791	12-25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1792	12-25	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	SPR			
1793	1-6	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/08/2009 **Time:** 08:45
Temperature when analyzed: 0.5 °C
SSF:
Comment: SPR = Spreader
Approved By: Susan Beasley

PAC: 0 **Equip:** 2
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow