

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/2010 Time: 12:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 41 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: HOMELAND CREAMERY LLC ID#: 37-93

Sample Receipt:

Date: 12/01/2010 Time: 08:00
 Temperature: Raw: 1.5 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES121010-0001

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
1718	12-14	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1719	12-14	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1720	12-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1721	12-12	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1722	12-12	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1723	12-10	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	36000 EPAC/g		
1724	1-7	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g			
1725	12-22	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g		
1726		4 Ounces	In plant raw (DMSCC) 41*		Not Found		<2500 EPAC/ml	130000	

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 12/01/2010 Time: 09:00
 Temperature when analyzed: 1.0 °C
 SSF: 4050

PAC: 0 Equip: 0
 Air Density: 1 /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