

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 12/14/15 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 12/15/15 **Time:** 07:35
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES121515-0123**

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
2095	12-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2096	12-29	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2097	12-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2098	12-29	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2099	12-25	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	54000 EPAC/g			
2100	12-29	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	720 PAC/g			
2101	1-11	Pint	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
2102	12-31	Pint	Buttermilk	Not Found		<1 EHSCC/g				
2103		100 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/ml	210000		

SSF: 4050**CONTROLS:****Analyzed By:** Darneice Owens**Plating Date:** 12/15/15 **Time:** 10:10**Temperature when Analyzed:** 1.5 °C**Comment:** DMSCC requested on In-Plant Raw sample #2103.**Approved By:** Susan Beasley

PAC: 0**Equip:** 1**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