

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 02/20/17    **Time:** 13:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Date:** 02/21/17    **Time:** 07:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES022117-0090**

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
282	3-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
283	3-8	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
284	3-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
285	3-4	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	92 HSCC/g	6,900 PAC/g			
286	3-6	1/2 Gallon	Cream	Not Found	Not Found	5 HSCC/g	1,400 PAC/g			
287	3-4	1/2 Gallon	Chocolate	Not Found	Not Found	5 HSCC/mL	1,400 PAC/ml			
288	3-13	Pint	Buttermilk	Not Found		<1 EHSCC/g				
289		3 Ounces	In Plant Raw #2 37*		Not Found		9,600 PAC/ml	150,000		

**SSF:** 4100

**CONTROLS:**

**Analyzed By:** Darneice Owens

**PAC:** 0

**Equip:** 0

**Plating Date:** 02/21/17    **Time:** 08:55

**Air Density:** 0 /15 min

**Diluent and NB:** 0/-

**Temperature when Analyzed:** 1.0 °C

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Comment:**

**Inhibitor Positive Control:** Purple

**Approved By:** Susan Beasley

**Inhibitor Negative Control:** Yellow