

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/04/17 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 04/05/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES040517-0084

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
594		4-22	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
595		4-22	1/2 Gallon	Lowfat	Not Found	Not Found	3 PCC/ml	<250 EPAC/ml			
596		4-22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
597		4-22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
598		4-22	1/2 Gallon	Cream	Not Found	Not Found	6 HSCC/g	<250 EPAC/g			
599		4-22	1/2 Gallon	Chocolate	Not Found	Not Found	4 HSCC/mL	470 PAC/ml			
600		4-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
601			100 mL	In Plant Raw #1 38*		Not Found		3,300 PAC/ml	170,000		

SSF: 4100

CONTROLS:

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

Analyzed By: Denise Richardson

Plating Date: 04/05/17 **Time:** 08:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley