

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/01/18    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 3 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Sample Receipt:**

**Date:** 05/02/18    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES050218-0106**

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
842	5-16	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
843	5-16	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
844	5-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
845	5-19	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
846	5-14	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
847	5-19	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
848	5-25	Pint	Buttermilk	Not Found		<1 EHSCC/g				
849		100 mL	In Plant Raw #3 38*		Not Found		4,700 PAC/ml	270,000		

**SSF:** 4050

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**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

**Analyzed By:** Darneice Owens

**Plating Date:** 05/02/18    **Time:** 08:55

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

