

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/08/17 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 05/09/17 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES050917-0082

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
814	5-27	1/2 Gallon	Whole	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
815	5-27	1/2 Gallon	Low fat	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
816	5-24	1/2 Gallon	Skim	Not Found	Not Found	9 PCC/ml	<250 EPAC/ml			
817	5-20	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	1 HSCC/g	1,000 PAC/g			
818	5-22	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	260 PAC/g			
819	5-20	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
820	6-2	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
821		100 mL	In Plant Raw #1 37*		Not Found		7,900 PAC/ml	270,000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/09/17 **Time:** 08:40

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow