

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 06/06/18 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Date: 06/07/18 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES060718-0119

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
1058	6/25	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1059	6/25	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1060	6/25	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1061	6/23	1/2 Gallon	1/2 & /1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1062	6/19	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1063	6/23	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1064	7/6	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1065		100 mL	In Plant Raw #1 37*		Not Found		>2,000,000 EPAC/ml	210,000		

SSF: 4050

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: Darneice Owens

Plating Date: 06/07/18 **Time:** 08:20

Temperature when Analyzed: 2.0 °C

Comment: All samples requiring testing for aerobic count were analyzed using the Petrifilm Rapid Aerobic Count plates (24 hr), and results should show as ERAC/mL or ERAC/g.

Approved By: Susan Beasley

