

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/01/16    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Sample Receipt:**

**Date:** 08/02/16    **Time:** 07:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES080216-0124**

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
1331	8-20	1/2 Gallon	Whole	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1332	8-20	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1333	8-20	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1334	8-13	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	107 HSCC/g	1400 PAC/g			
1335	8-17	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1336		Pint	Chocolate	Not Found	Not Found	>150 EHSCC/mL	520 PAC/ml			
1337	8-25	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1338		100 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/ml	280000		

**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:** 08/02/16    **Time:** 08:00

**Temperature when Analyzed:** 1.0 °C

**Comment:** Sample #1336 was listed as a Chocolate 1/2 gallon but was received as a Chocolate pint.

**Approved By:** Susan Beasley