

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/17 **Time:** 13:15 **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: 09/27/17 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES092717-0154

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
1760	10-9	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1761	10-11	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1762	10-11	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1763	10-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1764	10-7	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1765	10-9	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1766	10-20	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1767		100 mL	In Plant Raw #1 38*		Not Found		97,000 PAC/ml	170,000		

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: Denise Richardson
Plating Date: 09/27/17 **Time:** 08:50
Temperature when Analyzed: 2.0 °C
Comment:

Approved By: Susan Beasley

