

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 10/04/16 **Time:** 11:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Date: 10/05/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES100516-0124

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
1740	10-22	1/2 Gallon	Whole	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1741	10-22	1/2 Gallon	Lowfat	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1742	10-22	1/2 Gallon	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1743	10-22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1744	10-22	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1745	10-22	1/2 Gallon	Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
1746	10-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1747		100 mL	In Plant Raw #2 34*		Not Found		6700 PAC/ml	170000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 10-05-16 **Time:** 08:10

Air Density: 0 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment:

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Inhibitor Negative Control: Yellow