

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 11/07/17    **Time:** 11:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC    **ID#:** 37-93

**Date:** 11/08/17    **Time:** 08:00  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES110817-0148**

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
2038		11-19	Pint	Whole	Not Found	Not Found	>150 EPCC/ml	>200,000 EPAC/ml			
2039		11/22	1/2 Gallon	Lowfat	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
2040		11/22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2041		11/25	Pint	1/2 & 1/2	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
2042		11/20	1/2 Gallon	Cream	Not Found	Not Found	28 HSCC/g	21,000 PAC/g			
2043		11/25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2044		12/2	1/2 Gallon	Egg Nog	Not Found		98 HSCC/g	14,000 PAC/g			
2045		12/8	Pint	Buttermilk	Not Found		<1 EHSCC/g				
2046			3 Ounces	In Plant Raw #1 37*		Not Found		<2,500 EPAC/ml	170,000		

**SSF:** 4070

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0/-  
**Incubation Temperature:** 31.8 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Darneice Owens

**Plating Date:** 11/08/17    **Time:** 09:50

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley