

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/14/16      **Time:** 13:30      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** HOMELAND CREAMERY LLC      **ID#:** 37-93

**Sample Receipt:**

**Date:** 11/15/16      **Time:** 07:35  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES111516-0130**

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
2010	11-26	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	770 PAC/ml			
2011	11-30	1/2 Gallon	Lowfat	Not Found	Not Found	8 PCC/ml	8300 PAC/ml			
2012	11-28	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2013	11-27	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	25000 PAC/g			
2014	11-28	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2015	12-12	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	LIQ			
2016	11-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	13000 PAC/ml			
2017	11-25	Pint	Buttermilk	Not Found		<1 EHSCC/g				
2018		100 mL	In Plant Raw #2		Not Found		27000 PAC/ml	170000		

**SSF:** 4050

**Analyzed By:** Darneice Owens

**Plating Date:** 11-15-16      **Time:** 10:45

**Temperature when Analyzed:** 1.0 °C

**Comment:** Sample #2015 Egnog code date 12/12; Both dilutions for Petrifilm Aerobic Count had excessive liquefiers (LIQ) >25% of plated area; unable to determine count.

**Approved By:** Susan Beasley

**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