

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/12/16 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-92

Sample Receipt:

Date: 12/13/16 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121316-0034

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
2133	12-28	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2134	12-31	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2135	12-26	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2136	12-24	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2137	12-26	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2138	12-28	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2139	1-7	Pint	Egg Nog	Not Found		<1 EHSCC/g	<25000 EPAC/g			
2140	12-23	Pint	Buttermilk	Not Found		<1 EHSCC/g				
2141		100 mL	In Plant Raw #2 38*		Not Found		<2500 EPAC/ml	110000		

SSF: 4100

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: 12/13/16 **Time:** 08:45

Temperature when Analyzed: 2.0 °C

Comment: Somatic cell count requested for sample #2141, In-plant Raw #2.

Approved By: Susan Beasley

