

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/03/2012 **Time:** 10:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 45 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 01/03/2012 **Time:** 12:40
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES010312-0047

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
1	1-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2	1-19	Quart	low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
3	1-12	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
4	1-16	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
5	1-16	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
6	1-24	Quart	Buttermilk	Not Found		<1 EHSCC/g				
7	1-3	2 Ounces	In Plant Raw (45°F)		Not Found		200000 PAC/ml			
8	1-3	2 Ounces	Farm Raw (45°F)		Not Found		230000 PAC/ml	77000		
9	1-3	1/2 Gallon	Glass Bottle						75	< 5
10	1-3	1/2 Gallon	Glass Bottle						< 25	< 5
11	1-3	Quart	Glass Bottle						20	< 2
12	1-3	Quart	Glass Bottle						10	< 2

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/04/2012 **Time:** 09:15
Temperature when analyzed: 1.5 °C
SSF: 4050

PAC: 1 **Equip:** 0
Air Density: 4 /15 min **Diluent and NB:** 1/1
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley 