

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/04/2011    **Time:** 10:50    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 34 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 01/04/2011    **Time:** 12:50  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES010411-0142**

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	1-17	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
4	1-19	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
5	1-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
6	1-28	Quart	Buttermilk	Not Found		3 HSCC/g				
7	1-4	2 Ounces	In Plant Raw (39*)		Not Found		3000 PAC/ml			
8	1-4	2 Ounces	Farm Raw (39*)		Not Found		<2500 EPAC/ml	28000		
9	1-4	1/2 Gallon	Glass Bottle						< 25	< 5
10	1-4	1/2 Gallon	Glass Bottle						< 25	< 5
11	1-4	Quart	Glass Bottle						< 10	< 2
12	1-4	Quart	Glass Bottle						< 10	< 2

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 01/05/2011    **Time:** 09:00  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0 / 0

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley