

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/06/15 **Time:** 10:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 01/06/15 **Time:** 12:15
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES010615-0153

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
44	1-23	Quart	Skim	Not Found	LA	<1 EPCC/ml	LA			
45	1-23	Quart	Low Fat	Not Found	LA	<1 EPCC/ml	LA			
46	1-23	Pint	Homo	Not Found	LA	<1 EPCC/ml	LA			
47	1-23	Quart	Chocolate	Not Found	LA	<1 EHSCC/mL	LA			
48	1-22	Pint	Heavy Whipping Cr.	Not Found	LA	<1 EHSCC/g	LA			
49	2-3	Quart	Buttermilk	Not Found		<1 EHSCC/g				
50	1-6	2 Ounces	In Plant Raw (37)		LA		LA			
51	1-6	2 Ounces	Farm Raw (37)		LA		LA	2300000		
52	1-6	1/2 Gallon	Glass Bottle						< 25	<5
53	1-6	1/2 Gallon	Glass Bottle						< 25	<5
54	1-6	Quart	Glass Bottle						< 10	<2
55	1-6	Quart	Glass Bottle						< 10	<2

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/07/15 **Time:** 08:15

Temperature when Analyzed: 2.2 °C

Comment: Lab accident (LA) for all Petrifilm Aerobic Count and Inhibitor results.

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow