

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/07/14      **Time:** 10:45      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 34 °F      **Size:** Quart  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 01/07/14      **Time:** 13:30  
**Temperature:**      **Raw:** 0.0 °C      **Processed:** 0.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES010814-0057**

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
25	1-23	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
26	1-23	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
27	1-23	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
28	1-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
29	1-23	Pint	Heavy Whipping Cr.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
30	2-4	Quart	Buttermilk	Not Found		<1 EHSCC/g				
31	1-7	2 Ounces	In Plant Raw (40°F)		Not Found		>2000000 EPAC/ml			
32	1-7	2 Ounces	Farm Raw (40°F)		Not Found		>2000000 EPAC/ml	170000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 01/08/14      **Time:** 08:35

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**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 / -

32.0 °C

Delvo P5

Purple

Yellow