

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/08/13 **Time:** 11:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 33 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 01/08/13 **Time:** 13:20
Temperature: **Raw:** 0.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES010913-0160

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
11	1-23	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
12	1-23	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
13	1-23	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
14	1-23	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
15	1-20	Pint	Heavy Whipping Cr.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
16	2-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
17	1-8	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
18	1-8	2 Ounces	Farm Raw (38*)		Not Found		<2500 EPAC/ml	41000		
19		Quart	Glass Container						< 10	<2
20		Quart	Glass Container						< 10	<2
21		1/2 Gallon	Glass Container						50	<5
22		1/2 Gallon	Glass Container						75	<5

CONTROLS:

Analyzed By: Susan Beasley
Plating Date: 01/09/13 **Time:** 10:40
Temperature when Analyzed: 2.5 °C
SSF: 4070
Comment:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / 0
Incubation Temperature: 31.5 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley