

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/13/15 **Time:** 10:00 **Collector:** K. Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Quart
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 01/13/15 **Time:** 12:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011315-0141

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
79	1-30	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
80	1-30	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
81	1-30	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
82	1-30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
83	1-30	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
84	2-10	Quart	Buttermilk	Not Found		<1 EHSCC/g				
85	1-13	2 Ounces	In Plant Raw (38 F)		Not Found		<2500 EPAC/ml			
86	1-13	2 Ounces	Farm Raw (38 F)		Not Found		<2500 EPAC/ml	73000		

SSF: 4070

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/13/15 **Time:** 12:45

Temperature when Analyzed: 1.0 °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