## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES020513-0143

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
165	2-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
166	2-20	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
167	2-17	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
168	2-17	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
169	2-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
170	2-26	Quart	Buttermilk	Not Found		<1 EHSCC/g				
171	2-4	2 Ounces	In Plant Raw		Not Found		24000 PAC/ml			
172	2-4	2 Ounces	Farm Raw		Not Found		24000 PAC/ml	33000		
173	2-4	1/2 Gallon	Glass Bottle						< 25	<5
174	2-4	1/2 Gallon	Glass Bottle						< 25	<5
175	2-4	Quart	Glass Bottle						< 10	<2
176	2-4	Quart	Glass Bottle						< 10	<2

## **CONTROLS:**

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 02/05/13
 Time:
 10:15
 Air Density:
 2 /15 min
 Diluent and NB:
 0 / 0

Temperature when Analyzed: 2.5 °C

SSF: 4160

Incubation Temperature: 31.5 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turnibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Page 1 of 1