

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/07/2011      **Time:** 10:25      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 39 °F      **Processed:** 36 °F      **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 02/07/2011      **Time:** 12:50  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES020711-0031**

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
170	2-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
171	2-23	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
172	2-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
173	2-20	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
174	2-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
175	3-1	Quart	Buttermilk	Not Found		<1 EHSCC/g				
176	2-7	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
177	2-7	2 Ounces	Farm Raw		Not Found		<2500 EPAC/ml	32000		
178		1/2 Gallon	Glass Bottle						< 25	< 5
179		1/2 Gallon	Glass Bottle						< 25	< 5
180		Quart	Glass Bottle						< 10	< 2
181		Quart	Glass Bottle						10	< 2

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 02/08/2011      **Time:** 09:20  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4030

**PAC:** 0      **Equip:** 1  
**Air Density:** 0 /15 min      **Diluent and NB:** 0/0

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley