Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 34 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES021010-0093

Lab No.	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
204	2-26	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
205	2-26	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
206	2-26	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
207	2-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
208	2-26	Pint	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
209	3-9	Quart	Buttermilk	Not Found		<1 EHSCC/g				
210	2-9	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
211	2-9	2 Ounces	Farm Raw (38*)		Not Found		<2500 EPAC/ml	48000		
212	2-9	1/2 Gallon	Glass Bottle						< 25	< 5
213	2-9	1/2 Gallon	Glass Bottle						< 25	< 5
214	2-9	Quart	Glass Bottle						< 10	< 2
215	2-9	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date: 02/10/2010 **Time:** 09:25 **Air Density:** 0 /15 min **Diluent and NB:** 0/0

Temperature when analyzed: 2.0 °C

SSF: 4030 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow