

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/10/15 **Time:** 11:15 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 02/10/15 **Time:** 13:15
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES021015-0139

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
247	2-24	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
248	2-27	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
249	2-27	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
250	2-27	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
251	2-27	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
252	3-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
253	2-10	2 Ounces	In Plant Raw (37F)		Not Found		<2500 EPAC/ml			
254	2-10	2 Ounces	Farm Raw (37F)		Not Found		<2500 EPAC/ml	230000		
255	2-10	1/2 Gallon	Glass Bottle						350	<5
256	2-10	1/2 Gallon	Glass Bottle						< 25	<5
257	2-10	Quart	Glass Bottle						< 10	<2
258	2-10	Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02/11/15 **Time:** 08:40

Temperature when Analyzed: 2.5 °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: 0/0

32.0 °C

Delvo P5

Purple

Yellow