

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/06/2012 **Time:** 10:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 02/06/2012 **Time:** 12:25
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021412-0001

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
152	2-23	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
153	2-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
154	2-23	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
155	2-20	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
156	2-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
157	2-28	Quart	Buttermilk	Not Found		<1 EHSCC/g				
158	2-6	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
159	2-6	2 Ounces	Farm Raw (38*)		Not Found		<2500 EPAC/ml	54000		
160	2-6	1/2 Gallon	Glass Bottle						< 25	< 5
161	2-6	1/2 Gallon	Glass Bottle						< 25	< 5
162	2-6	Quart	Glass Bottle						< 10	< 2
163	2-6	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 02/07/2012 **Time:** 09:15
Temperature when analyzed: 2.5 °C
SSF: 4160

PAC: 0 **Equip:** 0
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 