

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/16/2009 **Time:** 11:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 34.°F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 02/16/2009 **Time:** 14:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES021609-0019

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
215	3-5	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
216	3-5	Quart	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
217	3-2	Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
218	3-2	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
219	3-2	Pint	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
220	3-10	Quart	Buttermilk	Not Found		>150 EHSCC/g				
221	2-16	2 Ounces	In Plant Raw (39°F)		Not Found		6400 PAC/ml			
222	2-16	2 Ounces	Farm Raw (39 °F)		Not Found		4800 PAC/ml	78000		
223	2-16	1/2 Gallon	Glass Bottle						< 25	< 5
224	2-16	1/2 Gallon	Glass Bottle						< 25	< 5
225	2-16	Quart	Glass Bottle						< 10	< 2
226	2-16	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 02/17/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4080

Approved By: Susan Beasley

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