

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/02/2010      **Time:** 10:30      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 34 °F      **Size:** Half Gallon  
**Processor/Distributor:**      MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 03/02/2010      **Time:** 12:15  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 1.0 °C  
**Received by:**      Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES030310-0101**

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
352	3-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
353	3-19	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
354	3-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
355	3-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
356	3-19	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
357	3-23	Quart	Buttermilk	Not Found		<1 EHSCC/g				
358	3-2	2 Ounces	In Plant Raw		Not Found		14000 PAC/ml			
359	3-2	2 Ounces	Farm Raw		Not Found		12000 PAC/ml	72000		
360	3-2	1/2 Gallon	Glass Bottle						< 25	< 5
361	3-2	1/2 Gallon	Glass Bottle						25	< 5
362	3-2	Quart	Glass Bottle						< 10	< 2
363	3-2	Quart	Glass Bottle						< 10	< 2

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 03/03/2010      **Time:** 09:20  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4030

**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