

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/04/13 **Time:** 12:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 33 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 03/04/13 **Time:** 14:05
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES030413-0035

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
319	3-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
320	3-21	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
321	3-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
322	3-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
323	3-16	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
324	3-26	Quart	Buttermilk	Not Found		<1 EHSCC/g				
325	3-4	2 Ounces	In Plant Raw (40*)		Not Found		<2500 EPAC/ml			
326	3-4	2 Ounces	Farm Raw (40*)		Not Found		<2500 EPAC/ml	100000		
327	3-4	1/2 Gallon	Glass Bottle						< 25	<5
328	3-4	1/2 Gallon	Glass Bottle						< 25	<5
329	3-4	Quart	Glass Bottle						< 10	<2
330	3-4	Quart	Glass Bottle						< 10	<2

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 03/05/13 **Time:** 08:30

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / 0

Incubation Temperature: 31.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow