

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 03/05/14    **Time:** 11:30    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 03/05/14    **Time:** 13:05  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES030614-0150**

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	3-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
353	3-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
354	3-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
355	3-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
356	3-20	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
357	3-26	Quart	Buttermilk	Not Found		<1 EHSCC/g				
358	3-5	2 Ounces	In Plant Raw (38)		Not Found		12000 PAC/ml			
359	3-5	2 Ounces	Farm Raw (38)		Not Found		10000 PAC/ml	140000		
360	3-5	1/2 Gallon	Glass Bottle						< 25	<5
361	3-5	1/2 Gallon	Glass Bottle						< 25	<5
362	3-5	Quart	Glass Bottle						< 10	<2
363	3-5	Quart	Glass Bottle						< 10	<2

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/05/14    **Time:** 13:30

**Temperature when Analyzed:** 0.5 °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:** 1

**Diluent and NB:** 0 / 0

32.0 °C

Delvo P5

Purple

Yellow