

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/06/12 **Time:** 11:30 **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: 03/06/12 **Time:** 14:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES030712-0001

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
332	3-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
333	3-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	530 PAC/ml			
334	3-22	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
335	3-22	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
336	3-22	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
337	3-27	Quart	Buttermilk	Not Found		<1 EHSCC/g				
338	3-6	2 Ounces	In Plant Raw (38*)		Not Found		8000 PAC/ml			
339	3-6	2 Ounces	Farm Raw (38*)		Not Found		9100 PAC/ml	87000		
340	3-6	1/2 Gallon	Glass Bottle						< 25	<5
341	3-6	1/2 Gallon	Glass Bottle						< 25	<5
342	3-6	Quart	Glass Bottle						< 10	<2
343	3-6	Quart	Glass Bottle						< 10	<2

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/07/12 **Time:** 08:45

Temperature when Analyzed: 2.0 °C

SSF: 4160

Comment: #338 PAC = 8000 PAC/mL, #339 DMSCC = 87,000 DMSCC/mL

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /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