

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/08/2011 Time: 11:00 Collector: Ken Sykes
 Temperature Controls: Raw: 40 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

Sample Receipt:

Date: 03/08/2011 Time: 13:50
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030911-0145

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
324	3-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
325	3-24	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
326	3-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
327	3-24	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
328	3-21	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
329	3-29	Quart	Buttermilk	Not Found		<1 EHSCC/g				
330	3-8	2 Ounces	In Plant Raw (40°F)		Not Found		<2500 EPAC/ml			
331	3-8	2 Ounces	Farm Raw (40°F)		Not Found		<2500 EPAC/ml	89000		
332	3-8	1/2 Gallon	Glass Bottle						< 25	< 5
333	3-8	1/2 Gallon	Glass Bottle						< 25	< 5
334	3-8	Quart	Glass Bottle						< 10	< 2
335	3-8	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 03/09/2011 Time: 08:45
 Temperature when analyzed: 2.0 °C
 SSF: 4050

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