

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/15/16 **Time:** 13:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 37 °F **Processed:** 42 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 03/16/16 **Time:** 07:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES031616-0128

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
452	4-1	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
453	4-1	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
454	4-1	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
455	4-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
456	4-12	Quart	Buttermilk	Not Found		<1 EHSCC/g				
457	3-29	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	3700 PAC/g			
458		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			
459		100 mL	Farm Raw		Not Found		<2500 EPAC/ml	77000		
460		1/2 Gallon	Glass Bottle						4200	<5
461		1/2 Gallon	Glass Bottle						720	<5
462		Quart	Glass Bottle						130	<2
463		Quart	Glass Bottle						40	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/16/16 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 3 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow