## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 35 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES031709-0103

	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
353	4-2	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
354	4-2	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
355	4-2	Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
356	3-30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
357	3-30	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
358	4-14	Quart	Buttermilk	Not Found		<1 EHSCC/g				
359	3-17	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
360	3-17	2 Ounces	Farm Raw		Not Found		<2500 EPAC/ml	61000		
361	3-17	1/2 Gallon	Milk Containers						< 25	< 5
362	3-17	1/2 Gallon	Milk Containers						< 25	< 5
363	3-17	Quart	Milk Containers						< 10	< 2
364	3-17	Quart	Milk Containers						< 10	< 2

## **CONTROLS:**

Analyzed by: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 03/18/2009
 Time:
 09:00
 Air Density:
 3 /15 min
 Diluent and NB:
 0/0

Temperature when analyzed: 2.0 °C

SSF: 4080 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By:Susan BeasleyInhibitor Negative Control:Yellow