

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/01/14    **Time:** 11:00    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 42 °F    **Processed:** 33 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 04/01/14    **Time:** 13:40  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES040114-0088**

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
491	4-17	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
492	4-17	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
493	4-14	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
494	4-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
495	4-17	Pint	Heavy Whipping Cr.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
496	4-22	Quart	Buttermilk	Not Found		<1 EHSCC/g				
497	4-1	2 Ounces	In Plant Raw (42 F)		Not Found		<2500 EPAC/ml			
498	4-1	2 Ounces	Farm Raw (42 F)		Not Found		<2500 EPAC/ml	81000		
499	4-1	1/2 Gallon	Glass Bottle						25	<5
500	4-1	1/2 Gallon	Glass Bottle						< 25	<5
501	4-1	Quart	Glass Bottle						< 10	<2
502	4-1	Quart	Glass Bottle						< 10	<2

**SSF:** 4070

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 04/02/14    **Time:** 08:20

**Temperature when Analyzed:** 2.2 °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

Purple