

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 04/04/2011    **Time:** 10:45    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 39 °F    **Processed:** 34 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 04/04/2011    **Time:** 13:10  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES040411-0030**

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
493	4-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
494	4-18	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
495	4-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
496	4-18	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
497	4-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
498	4-26	Quart	Buttermilk	Not Found		<1 EHSCC/g			
499	4-4	2 Ounces	In Plant Raw (39°F)		Not Found		10000 PAC/ml		
500	4-4	2 Ounces	Farm Raw (39°F)		Not Found		8900 PAC/ml	37000	
501	4-4	1/2 Gallon	Glass Bottle						< 25    < 5
502	4-4	1/2 Gallon	Glass Bottle						< 25    < 5
503	4-4	Quart	Glass Bottle						< 10    < 2
504	4-4	Quart	Glass Bottle						< 10    < 2

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 04/05/2011    **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**PAC:** 0    **Equip:** 3  
**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

**Approved By:** Susan Beasley