Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °F Processed: 34 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES040710-0001

	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	
516	4-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml				
517	4-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
518	4-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
519	4-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
520	4-22	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	490 PAC/g				
521	4-27	Quart	Buttermilk	Not Found		>150 EHSCC/g					
522	4-6	2 Ounces	In Plant Raw (39*F)		Not Found		<2500 EPAC/ml				
523	4-6	2 Ounces	Farm Raw (39*F)		Not Found		<2500 EPAC/ml	56000			
524	4-6	1/2 Gallon	Glass Bottle						< 25	< 5	
525	4-6	1/2 Gallon	Glass Bottle						< 25	< 5	
526	4-6	Quart	Glass Bottle						< 10	< 2	
527	4-6	Quart	Glass Bottle						< 10	< 2	

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date: 04/07/2010 **Time:** 08:45 **Air Density:** 3 /15 min **Diluent and NB:** 0/0

Temperature when analyzed: 2.0 °C

SSF: 4030 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow