Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °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: ES040912-0070

	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
459	4-26	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
460	4-23	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
461	4-23	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
462	4-23	Pint	Past. Cream (H. Cream)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
463	4-23	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
464	5-1	Quart	Buttermilk	Not Found		<1 EHSCC/g				
465	4-9	2 Ounces	In Plant Raw (35*)		Not Found		8700 PAC/ml			
466	4-9	2 Ounces	Farm Raw (35*)		Not Found		7400 PAC/ml	69000		
467		1/2 Gallon	Glass Bottle						4400	<5
468		1/2 Gallon	Glass Bottle						2500	<5
469		Quart	Glass Bottle						> 2500E	<2
470		Quart	Glass Bottle						> 2500E	<2

CONTROLS:

Analyzed By: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 04/10/12
 Time:
 09:30
 Air Density:
 0 /15 min
 Diluent and NB:
 0/0

Temperature when Analyzed: 2.0 °C

SSF: 4050

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turning to Fostive Control: Yellow

Yellow