

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/13/15 **Time:** 11:10 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 04/13/15 **Time:** 13:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041315-0044

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
589	5-2	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
590	4-29	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
591	4-29	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
592	4-29	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
593	4-29	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
594	5-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
595	4-13	2 Ounces	In Plant Raw (40)		Not Found		<2500 EPAC/ml			
596	4-13	2 Ounces	Farm Raw (40F)		Not Found		<2500 EPAC/ml	190000		
597	4-13	1/2 Gallon	Glass Bottle						< 25	<5
598	4-13	1/2 Gallon	Glass Bottle						25	<5
599	4-13	Quart	Glass Bottle						10	<2
600	4-13	Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/14/15 **Time:** 08:55

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/0

32.0 °C

Delvo P5

Purple

Yellow