

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/25/16 Time: 12:30 Collector: Michael J. Dennis
 Temperature Controls: Raw: 38 °F Processed: 4 °C Size: Pint
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-090

Sample Receipt:

Date: 04/26/16 Time: 07:25
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042616-0145

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
720	5-8	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
721	5-13	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
722	5-10	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
723	5-10	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
724	5-17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
725	5-10	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
726		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			
727		100 mL	Farm Raw		Not Found		<2500 EPAC/ml	77000		
728		1/2 Gallon	Glass Bottles						< 25	<5
729		1/2 Gallon	Glass Bottles						25	<5
730		Quart	Glass Bottles						< 10	<2
731		Quart	Glass Bottles						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/26/16 Time: 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 2

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 2/0

32.0 °C

Delvo P5

Purple

Yellow