Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °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: Darneice Lyons

Environmental Microbiology Sample Group: ES042709-0019

	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	5-15	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
590	5-8	Quart	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
591	5-12	Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
592	5-12	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
593	5-10	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
594	5-19	Quart	Buttermilk	Not Found		2 HSCC/g				
595	4-27	2 Ounces	In Plant Raw Milk		Not Found		<2500 EPAC/ml			
596	4-27	2 Ounces	Farm Raw Milk		Not Found		<2500 EPAC/ml	52000		
597	4-27	1/2 Gallon	Glass Bottle						> 6200	< 5
598	4-27	1/2 Gallon	Glass Bottle						25	< 5
599	4-27	Quart	Glass Bottle						30	< 2

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 04/28/2009
 Time:
 09:30
 Air Density:
 1 /15 min
 Diluent and NB:
 0/0

Temperature when analyzed: 2.0 °C

SSF: 4030 Incubation temperature: 32.0 °C

Inhibitor test used:Delvo P5Inhibitor Positive Control:Purple

Approved By: Joy Hayes Inhibitor Negative Control: Yellow