

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/04/2010 **Time:** 08:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 05/04/2010 **Time:** 10:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050510-0156

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
674	5-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	820 PAC/ml			
675	5-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
676	5-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
677	5-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
678	5-20	Pint	Past Cream	Not Found	Not Found	<1 EHSCC/g	370 PAC/g			
679	5-25	Quart	Buttermilk	Not Found		<1 EHSCC/g				
680	5-4	2 Ounces	In Plant Raw (40*)		Not Found		<2500 EPAC/ml			
681	5-4	2 Ounces	Farm Raw (40*)		Not Found		<2500 EPAC/ml	100000		
682	5-4	1/2 Gallon	Glass Bottle						25	< 5
683	5-4	1/2 Gallon	Glass Bottle						< 25	< 5
684	5-4	Quart	Glass Bottle						< 10	< 2
685	5-4	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 05/05/2010 **Time:** 08:45
Temperature when analyzed: 2.0 °C
SSF: 4030

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/0

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley