

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/05/14 **Time:** 11:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 42 °F **Processed:** 32 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 05/05/14 **Time:** 14:00
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050614-0129

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
658	5-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
659	5-19	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
660	5-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
661	5-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
662	5-22	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
663	5-27	Quart	Buttermilk	Not Found		<1 EHSCC/g				
664	5-5	2 Ounces	In Plant Raw (42°F)		Not Found		6400 PAC/ml			
665	5-5	2 Ounces	Farm Raw (42°F)		Not Found		6500 PAC/ml	240000		
666	5-5	1/2 Gallon	Glass Bottle						< 25	<5
667	5-5	1/2 Gallon	Glass Bottle						< 25	<5
668	5-5	Quart	Glass Bottle						< 10	<2
669	5-5	Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/06/14 **Time:** 08:35

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow