

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/08/12    **Time:** 10:45    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 33 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 05/08/12    **Time:** 13:40  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES050812-0140**

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
648	5-24	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
649	5-24	Quart	Low Fat	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
650	5-24	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
651	5-24	Pint	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
652	5-21	Pint	Chocolate	Not Found	Not Found	3 HSCC/mL	<250 EPAC/ml			
653	5-29	Quart	Buttermilk	Not Found		<1 EHSCC/g				
654	5-8	2 Ounces	In Plant Raw (40°F)		Not Found		<2500 EPAC/ml			
655	5-8	2 Ounces	Farm Raw (40°F)		Not Found		<2500 EPAC/ml	92000		
656	5-8	1/2 Gallon	Glass Bottle						25	<5
657	5-8	1/2 Gallon	Glass Bottle						< 25	<5
658	5-8	Quart	Glass Bottle						10	<2
659	5-8	Quart	Glass Bottle						< 10	<2

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 05/09/12    **Time:** 09:30

**Temperature when Analyzed:** 2.5 °C

**SSF:** 4160

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow