

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/10/2011 Time: 10:20 Collector: K. Sykes  
 Temperature Controls: Raw: 41 °F Processed: 34 °F Size: Half Gallon  
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

## Sample Receipt:

Date: 05/10/2011 Time: 12:30  
 Temperature: Raw: 1.0 °C Processed: 1.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES051011-0126

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
700	5-26	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	450 PAC/ml		
701	5-26	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
702	5-23	Pint	Homo	Not Found	Not Found	7 PCC/ml	<250 EPAC/ml		
703	5-23	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
704	5-26	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
705	5-31	Quart	Buttermilk	Not Found		15 HSCC/g			
706	5-10	2 Ounces	In Plant Raw (41°F)		Not Found		<2500 EPAC/ml		
707	5-10	2 Ounces	Farm Raw (41°F)		Not Found		<2500 EPAC/ml	44000	
708	5-10	1/2 Gallon	Glass Bottle						< 25 < 5
709	5-10	1/2 Gallon	Glass Bottle						< 25 < 5
710	5-10	Quart	Glass Bottle						< 10 < 2
711	5-10	Quart	Glass Bottle						< 10 < 2

## CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 05/11/2011 Time: 09:30

Temperature when analyzed: 2.0 °C

SSF: 4050

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley