

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/17/16 **Time:** 12:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 35 °F **Processed:** 38 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 05/18/16 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051816-0083

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
832	May 31	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
833	June 3	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
834	June 3	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
835	June 3	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
836	June 7	Quart	Buttermilk	Not Found		<1 EHSCC/g				
837	June 3	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
838		100 mL	In Plant Raw		Not Found		120000 PAC/ml			
839		100 mL	Farm Raw		Not Found		140000 PAC/ml	100000		
840		1/2 Gallon	Glass Bottles						< 25	<5
841		1/2 Gallon	Glass Bottles						< 25	<5
842		Quart	Glass Bottles						< 10	<2
843		Quart	Glass Bottles						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/18/16 **Time:** 09:52

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 2

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 2 / 0

32.0 °C

Delvo P5

Purple

Yellow