

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/20/13 Time: 12:30 Collector: K. Sykes
 Temperature Controls: Raw: 39 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

Sample Receipt:

Date: 05/20/13 Time: 14:00
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052013-0031

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
723	6-3	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
724	6-3	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
725	6-3	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
726	6-3	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
727	6-3	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
728	6-11	Quart	Buttermilk	Not Found		<1 EHSCC/g				
729	5-20	2 Ounces	In Plant Raw (39°F)		Not Found		<2500 EPAC/ml			
730	5-20	2 Ounces	Farm Raw (39°F)		Not Found		<2500 EPAC/ml	210000		
731	5-20	1/2 Gallon	Glass Bottle						< 25	<5
732	5-20	1/2 Gallon	Glass Bottle						75	<5
733	5-20	Quart	Glass Bottle						10	<2
734	5-20	Quart	Glass Bottle						10	<2

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 05/21/13 Time: 08:25

Temperature when Analyzed: 2.7 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 1 /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