

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/22/17 **Time:** 08:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 05/22/17 **Time:** 09:30
Temperature: **Raw:** 3.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES052217-0035

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
877	6/4	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
878	6/6	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
879	6/13	Quart	Buttermilk	Not Found		<1 EHSCC/g				
880	6/4	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
881	6/4	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
882	6/4	Pint	Cream	Not Found	Not Found	7 HSCC/g	<250 EPAC/g			
883		4 Ounces	Raw (In Plant)		Not Found		<2,500 EPAC/ml			
884		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	140,000		
885		1/2 Gallon	Glass Bottle						1600	<5
886		1/2 Gallon	Glass Bottle						1200	<5

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 2 /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

Analyzed By: Darneice Owens

Plating Date: 05/23/17 **Time:** 08:10

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley