Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 44 °F Processed: 35 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES060110-0043

Lab No.	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
800	6-17	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	1300 PAC/ml			
801	6-17	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	3200 PAC/ml			
802	6-17	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
803	6-14	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
804	6-14	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
805	6-22	Quart	Buttermilk	Not Found		<1 EHSCC/g				
806	6-1	2 Ounces	In Plant Raw (44*F)		Not Found		2800 PAC/ml			
807	6-1	2 Ounces	Farm Raw (44*F)		Not Found		2900 PAC/ml	120000		
808		1/2 Gallon	Glass Container						< 25	< 5
809		1/2 Gallon	Glass container						< 25	< 5
810		Quart	Glass container						< 10	< 2
811		Quart	Glass container						< 10	< 2

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

Plating Date: 06/02/2010 **Time:** 09:30 **Air Density:** 0 /15 min **Diluent and NB:** 0/0

Temperature when analyzed: 2.0 °C

SSF: 4050 Incubation temperature: 32.0 °C Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow