

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/03/14    **Time:** 11:15    **Collector:** K. Sykes  
**Temperature Controls:**    **Raw:** 43 °F    **Processed:** 38 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 06/03/14    **Time:** 13:30  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES060314-0180**

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
826	6-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
827	6-19	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
828	6-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
829	6-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
830	6-19	Pint	Heavy Whip Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
831	6-24	Quart	Buttermilk	Not Found		2 HSCC/g				
832	6-3	2 Ounces	In Plant Raw (43 F)		Not Found		6000 PAC/ml			
833	6-3	2 Ounces	Farm Raw (43 F)		Not Found		6300 PAC/ml	130000		
834	6-3	1/2 Gallon	Glass Bottle						< 25	<5
835	6-3	1/2 Gallon	Glass Bottle						< 25	<5
836	6-3	Quart	Glass Bottle						< 10	<2
837	6-3	Quart	Glass Bottle						< 10	<2

**SSF:** 4070

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 06/04/14    **Time:** 09:45

**Temperature when Analyzed:** 2.4 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0 / 0

32.0 °C

Delvo P5

Purple

Yellow