

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/04/12 **Time:** 11:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 06/04/12 **Time:** 13:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES060412-0052

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
772	6-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
773	6-18	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
774	6-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
775	6-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
776	6-18	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
777	6-26	Quart	Buttermilk	Not Found		<1 EHSCC/g				
778	6-4	2 Ounces	In Plant Raw (40°F)		Not Found		<2500 EPAC/ml			
779	6-4	2 Ounces	Farm Raw (40°F)		Not Found		<2500 EPAC/ml	69000		
780	7-4	1/2 Gallon	Glass Bottle						2500	<5
781	7-4	1/2 Gallon	Glass Bottle						2400	<5
782	7-4	Quart	Glass Bottle						2700	<2
783	7-4	Quart	Glass Bottle						490	<2

CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 06/05/12 **Time:** 08:15

Temperature when Analyzed: 3.0 °C

SSF: 4050

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 2

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