

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 06/07/2011 Time: 11:00 Collector: Kenneth Sykes  
 Temperature Controls: Raw: 40 °F Processed: 40 °F Size: Half Gallon  
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

## Sample Receipt:

Date: 06/07/2011 Time: 13:20  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES060711-0134

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
823	6-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml		
824	6-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
825	6-22	Quart	Whole	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml		
826	6-22	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
827	6-22	Pint	Past-Cream	Not Found	Not Found	<1 EHSCC/g	1100 PAC/g		
828	6-28	Quart	Buttermilk	Not Found		<1 EHSCC/g			
829	6-7	2 Ounces	In Plant Raw (40*)		Not Found		<2500 EPAC/ml		
830	6-7	2 Ounces	Farm Raw (40*)		Not Found		<2500 EPAC/ml	44000	
831	6-7	1/2 Gallon	Glass Bottle						< 25 < 5
832	6-7	1/2 Gallon	Glass Bottle						< 25 < 5
833	6-7	Quart	Glass Bottle						< 10 < 2
834	6-7	Quart	Glass Bottle						180 < 2

## CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 06/08/2011 Time: 08:30

Temperature when analyzed: 2.0 °C

SSF: 4030

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley