

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/15/2009 **Time:** 11:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 41 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 06/15/2009 **Time:** 14:45
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES061609-0108

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
838	7-3	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	800 PAC/ml			
839	7-3	Quart	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
840	6-30	Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
841	6-30	Pint	Pasteurized Cream	Not Found	Not Found	3 HSCC/g	<250 EPAC/g			
842	6-28	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
843	6-15	2 Ounces	In Plant Raw (41*)		Not Found		2700 PAC/ml			
844	6-15	2 Ounces	Farm Raw (41*)		Not Found		<2500 EPAC/ml	81000		
845	6-15	1/2 Gallon	Glass Bottle Container						13	< 5
846	6-15	1/2 Gallon	Glass Bottle Container						15	< 5
847	6-15	Quart	Glass Bottle Container						21	< 2
848	6-15	Quart	Glass Bottle Container						18	< 2

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 06/16/2009 **Time:** 09:15

Temperature when analyzed: 2.0 °C

SSF: 4070

Approved By: Susan Beasley

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