

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/18/13 **Time:** 11:00 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 06/18/13 **Time:** 13:50
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES061913-0083

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
867	7-4	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
868	7-4	Quart	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
869	7-1	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
870	7-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
871	7-4	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
872	7-16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
873	6-18	2 Ounces	In plant raw (38*)		Not Found		<2500 EPAC/ml			
874	6-18	2 Ounces	Farm raw (38*)		Not Found		<2500 EPAC/ml	140000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 06/19/13 **Time:** 08:20

Temperature when Analyzed: 3.0 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 1

Air Density: 1 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow