

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/23/15    **Time:** 11:15    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 38 °F    **Size:** Pint  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 06/23/15    **Time:** 12:30  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES062315-0115**

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
1060	7-9	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1061	7-9	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1062	7-9	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1063	7-6	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	310 PAC/ml			
1064	7-6	Pint	Heavy Whipping Cr.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1065	7-14	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1066	6-23	2 Ounces	In Plant Raw (38)		Not Found		<2500 EPAC/ml			
1067	6-23	2 Ounces	Farm Raw (38)		Not Found		<2500 EPAC/ml	210000		
1068	6-23	1/2 Gallon	Glass Bottle						< 25	<5
1069	6-23	1/2 Gallon	Glass Bottle						< 25	<5
1070	6-23	Quart	Glass Bottle						< 10	<2
1071	6-23	Quart	Glass Bottle						< 10	<2

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 06/24/15    **Time:** 08:15

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 3 /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