

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/02/12 **Time:** 11:10 **Collector:** Ken Sykes
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 07/02/12 **Time:** 13:20
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES070212-0013

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
921	7-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
922	7-16	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
923	7-19	Pint	Homo	Not Found	Not Found	2 PCC/ml	<250 EPAC/ml			
924	7-16	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
925	7-16	Pint	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
926	7-24	Quart	Buttermilk	Not Found		2 HSCC/g				
927	7-2	1/2 Gallon	Glass Bottle						5000	<5
928	7-2	1/2 Gallon	Glass Bottle						4000	<5

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 07/03/12 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 6 /15 min

Diluent and NB: 0 / 0

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow