

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/05/2011 Time: 11:00 Collector: Ken Sykes  
 Temperature Controls: Raw: 38 °F Processed: 39 °F Size: Half Gallon  
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

## Sample Receipt:

Date: 07/05/2011 Time: 12:50  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES070511-0038

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
968	7-16	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
969	7-16	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
970	7-16	Pint	Homo	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
971	7-16	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
972	7-16	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
973	7-26	Quart	Buttermilk	Not Found		32 HSCC/g				
974	7-5	2 Ounces	In Plant Raw (38°F)		Not Found		<2500 EPAC/ml			
975	7-5	2 Ounces	Farm Raw (38°F)		Not Found		<2500 EPAC/ml	68000		
976	7-5	1/2 Gallon	Glass Bottle						25	< 5
977	7-5	1/2 Gallon	Glass Bottle						< 25	< 5
978	7-5	Quart	Glass Bottle						< 10	< 2
979	7-5	Quart	Glass Bottle						< 10	< 2

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 07/06/2011 Time: 09:40  
 Temperature when analyzed: 2.0 °C  
 SSF: 4030

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

Approved By: Susan Beasley