

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/06/2010 **Time:** 10:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 07/06/2010 **Time:** 12:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES070610-0037

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
953b	7-21	Quart	Skim	Not Found	Not Found	1 PCC/ml	490 PAC/ml			
954b	7-21	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
955b	7-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
956b	7-21	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
957	7-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
958	7-27	Quart	Buttermilk	Not Found		>150 EHSCC/g				
959	7-6	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
960	7-6	2 Ounces	Farm Raw		Not Found		<2500 EPAC/ml	93000		
961	7-6	1/2 Gallon	Glass Bottle						< 25	< 5
962	7-6	1/2 Gallon	Glass Bottle						< 25	< 5
963	7-6	Quart	Glass Bottle						< 10	< 2
964	7-6	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 07/07/2010 **Time:** 09:50

Temperature when analyzed: 2.0 °C

SSF: 4030

Comment: Amended report #953-956 sample numbers corrected. JH

Approved By: Joy Hayes

PAC: 0 **Equip:** 0

Air Density: 3 /15 min **Diluent and NB:** 0 / 0

Incubation temperature: 32.5 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow