

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/14/14      **Time:** 12:00      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 42 °F      **Processed:** 40 °F      **Size:** Half Gallon  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 07/14/14      **Time:** 13:53  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES071514-0124**

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
1041	7-28	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1042	7-28	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1043	7-28	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1044	7-28	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1045	7-28	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1046	8-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1047	7-14	2 Ounces	In Plant Raw (42F)		Not Found		4700 PAC/ml			
1048	7-14	2 Ounces	Farm Raw (42F)		Not Found		3500 PAC/ml	420000		
1049	7-14	1/2 Gallon	Glass Bottle						< 25	<5
1050	7-14	1/2 Gallon	Glass Bottle						< 25	<5
1051	7-14	Quart	Glass Bottle						< 10	<2
1052	7-14	Quart	Glass Bottle						< 10	<2

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07/15/14      **Time:** 08:15

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Air Density:** 1 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 1 / -

32.0 °C

Delvo P5

Purple

Yellow