

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 07/20/15 **Time:** 11:45 **Collector:** Kenneth Sykes  
**Temperature Controls:** **Raw:** 37 °F **Processed:** 38 °F **Size:** Pint  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO **ID#:** 37-90

**Sample Receipt:**

**Date:** 07/20/15 **Time:** 13:10  
**Temperature:** **Raw:** 0.5 °C **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group: ES072015-0031**

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
1187	8-6	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1188	8-6	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1189	8-3	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1190	8-3	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	270 PAC/ml			
1191	8-3	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1192	8-13	Quart	Buttermilk	Not Found		34 HSCC/g				
1193	7-20	2 Ounces	In Plant Raw (37)		Not Found		<2500 EPAC/ml			
1194	7-20	2 Ounces	Farm Raw (37)		Not Found		<2500 EPAC/ml	150000		
1195	7-20	1/2 Gallon	Glass Bottle						< 25	<5
1196	7-20	1/2 Gallon	Glass Bottle						< 25	<5
1197	7-20	Quart	Glass Bottle						< 10	<2
1198	7-20	Quart	Glass Bottle						< 10	<2

**SSF:** 4070**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 07/21/15 **Time:** 08:45**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 0**Air Density:** 0 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow