Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 41 °F Processed: 36 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES072109-0030

	SAMPL	E INFORMAT	TION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1017	8-7	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1018	8-7	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1019	8-4	Pint	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1020	8-4	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1021	8-2	Pint	Past. Cream	Not Found	Not Found	22 HSCC/g	<250 EPAC/g			
1022	8-11	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1023	7-20	2 Ounces	In Plant Raw (41*)		Not Found		2700 PAC/ml			
1024	7-20	2 Ounces	Farm Raw (41*)		Not Found		2600 PAC/ml	73000		
1025	7-20	1/2 Gallon	Glass Bottle						100	< 5
1026	7-20	1/2 Gallon	Glass Bottle						180	< 5
1027	7-20	Quart	Glass Bottle						100	< 2
1028	7-20	Quart	Glass Bottle						80	< 2

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 07/21/2009
 Time:
 09:30
 Air Density:
 1 /15 min
 Diluent and NB:
 0 / 0

Temperature when analyzed: 2.0 °C

SSF: 4080 Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley Inhibitor Negative Control: Yellow