

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/02/2011 Time: 10:30 Collector: Ken Sykes  
 Temperature Controls: Raw: 39 °F Processed: 35 °F Size: Half Gallon  
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

## Sample Receipt:

Date: 08/02/2011 Time: 13:00  
 Temperature: Raw: 0.5 °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES080311-0172

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
1128	8-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1129	8-18	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml		
1130	8-18	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1131	8-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1132	8-18	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1133	8-23	Quart	Buttermilk	Not Found		3 HSCC/g			
1134	8-2	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml		
1135	8-2	2 Ounces	Farm Raw		Not Found		<2500 EPAC/ml	61000	
1136	8-2	1/2 Gallon	Glass Bottle						< 25 < 5
1137	8-2	1/2 Gallon	Glass Bottle						50 < 5
1138	8-2	Quart	Glass Bottle						10 < 2
1139	8-2	Quart	Glass Bottle						< 10 < 2

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 08/03/2011 Time: 10:20  
 Temperature when analyzed: 2.0 °C  
 SSF: 4050

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