

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/03/2010      **Time:** 10:15      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 33 °F      **Size:** Half Gallon  
**Processor/Distributor:**      MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 08/03/2010      **Time:** 12:10  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:**      Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES080410-0001**

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
1115	8-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1116	8-18	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1117	8-16	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1118	8-18	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	1100 PAC/g			
1119	8-16	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1120	8-31	Quart	Buttermilk	Not Found		22 HSCC/g				
1121	8-3	2 Ounces	In Plant Raw (38°F)		Not Found		<2500 EPAC/ml			
1122	8-3	2 Ounces	Farm Raw (38°F)		Not Found		<2500 EPAC/ml	69000		
1123	8-3	1/2 Gallon	Glass Bottle						< 25	< 5
1124	8-3	1/2 Gallon	Glass Bottle						< 25	< 5
1125	8-3	Quart	Glass Bottle						< 10	< 2
1126	8-3	Quart	Glass Bottle						10	< 2

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 08/04/2010      **Time:** 09:00  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4050

**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /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

**Approved By:** Susan Beasley