

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/05/14 **Time:** 12:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 08/05/14 **Time:** 14:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES080514-0138

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
1141	8-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1142	8-21	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1143	8-18	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	4300 PAC/ml			
1144	8-18	Pint	Chocolate	Not Found	Not Found	23 HSCC/mL	19000 PAC/ml			
1145	8-21	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1146	9-2	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1147	8-5	2 Ounces	In Plant Raw (39°F)		Not Found		6600 PAC/ml			
1148	8-5	2 Ounces	Farm Raw (39°F)		Not Found		6700 PAC/ml	210000		
1149	8-5	1/2 Gallon	Glass Bottle						< 25	<5
1150	8-5	1/2 Gallon	Glass Bottle						25	<5
1151	8-5	Quart	Glass Bottle						> 2500E P	<2
1152	8-5	Quart	Glass Bottle						250	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/06/14 **Time:** 09:45

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow