

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/10/15    **Time:** 11:00    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 36 °F    **Size:** Pint  
**Processor/Distributor:** MAPLEVIEW FARM MILK CO    **ID#:** 37-90

**Sample Receipt:**

**Date:** 08/10/15    **Time:** 13:00  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES081015-0041**

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
1341	8-27	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	520 PAC/ml			
1342	8-27	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1343	8-24	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1344	8-24	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
1345	8-24	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1346	9-8	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1347	8-10	2 Ounces	In Plant Raw (38F)		Not Found		<2500 EPAC/ml			
1348	8-10	2 Ounces	Farm Raw (38F)		Not Found		<2500 EPAC/ml	170000		
1349		1/2 Gallon	Glass Bottle						< 25	<5
1350		1/2 Gallon	Glass Bottle						< 25	<5
1351		Quart	Glass Bottle						< 10	<2
1352		Quart	Glass Bottle						< 10	<2

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 08/11/15    **Time:** 09:05

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0 / 0

32.0 °C

Delvo P5

Purple

Yellow