Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 35 °F Size: Pint Temperature: Raw: 3.5 °C Processed: 1.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-090 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES082817-0012

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1512	9/15	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	1,100 PAC/ml			
1513	9/12	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1514	9/12	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1515	9/10	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1516	9/12	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1517	9/19	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1518		4 Ounces	Raw (Farm)		Not Found		<2,500 EPAC/ml	130,000		
1519		4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			
1520		Quart	Glass Bottle						< 10	<2
1521		Quart	Glass Bottle						< 10	<2
1522		1/2 Gallon	Glass Bottle						< 25	<5
1523		1/2 Gallon	Glass Bottle						< 25	<5

SSF: 4070 CONTROLS:

Analyzed By: Denise Richardson PAC: 0 Equip: 0

Air Density: 0 /15 min Diluent and NB: 0 / 0

Plating Date: 08/29/17 Time: 09:05

Temperature when Analyzed: 2.5 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Beasley

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