Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 38 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES090214-0023

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1304	9-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1305	9-18	1/2 Gallon	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1306	9-18	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1307	9-15	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1308	9-15	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1309	9-30	Quart	Buttermilk	Not Found		>150 EHSCC/g					
1310	9-2	2 Ounces	In Plant Raw (38)		Not Found		17000 PAC/ml				
1311	9-2	2 Ounces	Farm Raw (38)		Not Found		16000 PAC/ml	300000			
1312	9-2	1/2 Gallon	Glass Bottle						25	<5	
1313	9-2	1/2 Gallon	Glass Bottle						25	<5	

SSF: 4050 CONTROLS:

Analyzed By: Darneice Owens PAC: 0 Equip: 2

Air Density: 0 /15 min Diluent and

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/0
Plating Date: 09/03/14 Time: 08:40

Temperature when Analyzed: 3.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Comment: Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Treat Baseley

Inhibitor Negative Control: Yellow