

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/04/12 **Time:** 11:30 **Collector:** K. Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 09/04/12 **Time:** 12:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES090412-0013

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
1231	9-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1232	9-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1233	9-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1234	9-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1235	9-15	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1236	9-25	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1237	9-4	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
1238	9-4	2 Ounces	Farm Raw (38*)		Not Found		<2500 EPAC/ml	110000		
1239	9-4	1/2 Gallon	Glass Bottle						25	<5
1240	9-4	1/2 Gallon	Glass Bottle						50	<5
1241	9-4	Quart	Glass Bottle						10	<2
1242	9-4	Quart	Glass Bottle						10	<2

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/05/12 **Time:** 09:00

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / 0

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow