Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 40 °F Processed: 34 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES091913-0096

	SAMPLE IN	IFORMATIO	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
1321	10-3	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1322	10-3	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1323	10-3	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1324	9-30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1325	10-3	Pint	Heavy Whipping Cr.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1326	10-15	Quart	Buttermilk	Not Found		24 HSCC/g				
1327	9-17	2 Ounces	In Plant Raw (40*)		Not Found		<2500 EPAC/ml			
1328	9-17	2 Ounces	Farm Raw (40*)		Not Found		<2500 EPAC/ml	170000		
1329	9-17	1/2 Gallon	Glass Bottle						< 25	<5
1330	9-17	1/2 Gallon	Glass Bottle						25	<5
1331	9-17	Quart	Glass Bottle						< 10	<2
1332	9-17	Quart	Glass Bottle						< 10	<2

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 09/18/13
 Time:
 09:40
 Air Density:
 2 /15 min
 Diluent and NB:
 0 / 0

Temperature when Analyzed: 2.6 °C

SSF: 4160

Incubation Temperature: 31.8 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turn Caraly

Inhibitor Negative Control: Yellow