

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/05/2010 **Time:** 10:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 10/05/2010 **Time:** 12:40
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES100510-0238

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
1473	10-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	650 PAC/ml			
1474	10-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1475	10-18	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1476	10-20	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1477	10-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1478	10-28	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1479	10-5	2 Ounces	In Plant Raw (39°F)		Not Found		2500 EPAC/ml			
1480	10-5	2 Ounces	Farm Raw (39°F)		Not Found		2500 EPAC/ml	69000		
1481	10-5	1/2 Gallon	Glass Bottle						< 25	< 5
1482	10-5	1/2 Gallon	Glass Bottle						< 25	< 5
1483	10-5	Quart	Glass Bottle						< 10	< 2
1484	10-5	Quart	Glass Bottle						10	< 2

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 10/06/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4050

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

Approved By: Susan Beasley