Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 36 °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: ES101011-0063

Lab No.	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1442	10-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1443	10-27	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1444	10-24	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1445	10-24	Pint	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1446	10-22	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1447	11-1	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1448	10-10	2 Ounces	In Plant Raw (38*)		Not Found	•	2600 PAC/ml			
1449	10-10	2 Ounces	Farm Raw (38*)		Not Found		3700 PAC/ml	69000		
1450	10-10	1/2 Gallon	Glass Bottle						< 25	< 5
1451	10-10	1/2 Gallon	Glass Bottle						120	< 5
1452	10-10	Quart	Glass Bottle						< 10	< 5
1453	10-10	Quart	Glass Bottle						< 10	< 5

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 10/11/2011
 Time:
 09:00
 Air Density:
 1 /15 min
 Diluent and NB:
 0/0

Temperature when analyzed: 2.0 °C

SSF: 4070

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Inhibitor Negative Control: Yellow