

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/12/2009 **Time:** 10:35 **Collector:** K. Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 10/12/2009 **Time:** 12:15
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES101309-0052

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
1417	10-27	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	980 PAC/ml			
1418	10-27	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1419	10-27	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1420	10-27	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1421	10-27	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1422	11-3	Quart	Buttermilk	Not Found		>150 EHSCC/g				
1423	10-12	2 Ounces	In Plant Raw (38*)		Not Found		3500 PAC/ml			
1424	10-12	2 Ounces	Farm Raw (38*)		Not Found		4900 PAC/ml	40000		
1425	10-12	1/2 Gallon	Glass Bottle						< 25	< 5
1426	10-12	1/2 Gallon	Glass Bottle						25	< 5
1427	10-12	Quart	Glass Bottle						20	< 2
1428	10-12	Quart	Glass Bottle						40	< 2

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/13/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

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