

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/13/14 Time: 11:00 Collector: Kenneth Sykes
 Temperature Controls: Raw: 37 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

Sample Receipt:

Date: 10/13/14 Time: 13:45
 Temperature: Raw: 0.0 °C Processed: 0.5 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101314-0002

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
1496	10-27	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1497	10-30	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1498	10-30	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1499	10-27	Pint	Chccolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1500	10-27	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1501	11-4	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1502	10-13	2 Ounces	In Plant Raw (37 F)		Not Found		11000 PAC/ml			
1503	10-13	2 Ounces	Farm Raw (37 F)		Not Found		12000 PAC/ml	170000		
1504	10-13	1/2 Gallon	Glass Bottle						< 25	<5
1505	10-13	1/2 Gallon	Glass Bottle						< 25	<5
1506	10-13	Quart	Glass Bottle						< 10	<2
1507	10-13	Quart	Glass Bottle						< 10	<2

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/14/14 Time: 08:40

Temperature when Analyzed: 3.0 °C

Comment: Amended Copy: DMSCC's recounted and reported by certified analyst
 01/16/15.

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / 0

32.0 °C

Delvo P5

Purple

Yellow