Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 41 °F Processed: 32 °F Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES101513-0143

	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	
1506	10-31	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1507	10-31	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1508	10-31	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1509	10-28	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1510	10-31	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1511	11-12	Quart	Buttermilk	Not Found		<1 EHSCC/g					
1512	10-15	2 Ounces	In Plant Raw (41 F)		Not Found		<2500 EPAC/ml				
1513	10-15	2 Ounces	Farm Raw (41 F)		Not Found		<2500 EPAC/ml	87000			
1514	10-15	1/2 Gallon	Glass Bottle						125	10	
1515	10-15	1/2 Gallon	Glass Bottle						< 25	<5	
1516	10-15	Quart	Glass Bottle						30	<2	
1517	10-15	Quart	Glass Bottle						140	<2	

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 1

 Plating Date:
 10/16/13
 Time:
 09:15
 Air Density:
 0 /15 min
 Diluent and NB:
 0 / 0

Temperature when Analyzed: 2.5 °C

SSF: 4160

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turning to Fostive Control: Yellow

Yellow

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