

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/30/17 Time: 09:30 Collector: Ginger Wilborn
 Temperature Controls: Raw: 38 °F Processed: 34 °F Size: Pint
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-090

Sample Receipt:

Date: 10/30/17 Time: 11:00
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES103017-0025

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
1932	11-12	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
1933	11-12	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1934	11-14	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1935	11-11	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1936	11-12	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1937	11-21	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1938	11-23	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			
1939		4 Ounces	In-Plant Raw		Not Found		<2,500 EPAC/ml			
1940		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	190,000		
1941		1/2 Gallon	Glass Bottle						< 25	<5
1942		1/2 Gallon	Glass Bottle						< 25	<5
1943		Quart	Glass Bottle						< 10	<2
1944		Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/31/17 Time: 07:45

Temperature when Analyzed: 2.6 °C

Comment:

PAC: 0 Equip: 0
 Air Density: 1 /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