

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/01/2011 **Time:** 10:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 11/01/2011 **Time:** 12:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES110111-0140

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
1597	11-17	Quart	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
1598	11-17	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1599	11-14	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1600	11-17	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1601	11-14	Pint	Chocolate	Not Found	Not Found	3 HSCC/mL	<250 EPAC/ml			
1602	12-9	Quart	Egg Nog	Not Found		<1 EHSCC/g	SPR			
1603	11-22	Quart	Buttermilk	Not Found		>150 EHSCC/g				
1604	11-1	2 Ounces	In Plant Raw (39°F)		Not Found		4600 PAC/ml			
1605	11-1	2 Ounces	Farm Raw (30°F)		Not Found		4800 PAC/ml	110000		
1606	11-1	1/2 Gallon	Glass Bottle						< 25	< 5
1607	11-1	1/2 Gallon	Glass Bottle						< 25	< 5
1608	11-1	Quart	Glass Bottle						< 10	< 2
1609	11-1	Quart	Glass Bottle						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 11/02/2011 **Time:** 08:30
Temperature when analyzed: 2.0 °C
SSF: 4050
Comment: Eggnog sample #1602 contained spreaders (SPR) >25% on both plate areas.
Approved By: Susan Beasley 

PAC: 0 **Equip:** 1
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