

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/04/14 **Time:** 10:45 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 11/04/14 **Time:** 12:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110414-0101

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
1697	11-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1698	11-21	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1699	11-21	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1700	11-21	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1701	11-21	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1702	12-5	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1703	11-25	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1704	11-4	2 Ounces	In Plant Raw (38F)		Not Found		<2500 EPAC/ml			
1705	11-4	2 Ounces	Farm Raw (38F)		Not Found		<2500 EPAC/ml	180000		
1706	11-4	1/2 Gallon	Glass Bottle						< 25	<5
1707	11-4	1/2 Gallon	Glass Bottle						75	<5
1708	11-4	Quart	Glass Bottle						< 10	<2
1709	11-4	Quart	Glass Bottle						< 10	<2

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/05/14 **Time:** 08:45

Temperature when Analyzed: 2.5 °C

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

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /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