

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/03/15 **Time:** 11:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 11/03/15 **Time:** 13:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES110415-0075

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
1865	11-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1866	11-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1867	11-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1868	11-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1869	11-20	Pint	Heavy Cream	Not Found	Not Found	150 HSCC/g	18000 PAC/g			
1870	12-14	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1871	11-24	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1872	11-3	2 Ounces	IN Plant Raw (38)		Not Found		3500 PAC/ml			
1873	11-3	2 Ounces	Farm Raw (38)		Not Found		<2500 EPAC/ml	130000		
1874		1/2 Gallon	Glass Bottle						< 25	<5
1875		1/2 Gallon	Glass Bottle						< 25	<5
1876		Quart	Glass Bottle						< 10	<2
1877		Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/04/15 **Time:** 08:45

Temperature when Analyzed: 2.5 °C

Comment:

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