

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/06/12 **Time:** 11:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 11/06/12 **Time:** 13:15
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES110612-0121

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
1578	11-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1579	11-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1580	11-22	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1581	11-22	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1582	11-22	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1583	12-10	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1584	11-27	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1585	11-6	2 Ounces	In Plant Raw (37*)		Not Found		<2500 EPAC/ml			
1586	11-6	2 Ounces	Farm Raw (37*)		Not Found		<2500 EPAC/ml	57000		
1587	11-6	1/2 Gallon	Glass Bottle						25	<5
1588	11-6	1/2 Gallon	Glass Bottle						< 25	<5
1589	11-6	Quart	Glass Bottle						10	<2
1590	11-6	Quart	Glass Bottle						< 10	<2

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 11/07/12 **Time:** 09:20

Temperature when Analyzed: 3.0 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: -/0

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow