Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 40 °F Processed: 34 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES110810-0025

	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
1597	11-20	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	280 PAC/ml			
1598	11-20	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1599	11-22	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1600	11-22	Pint	Pasteurized Cream	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
1601	11-22	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1602	11-30	Quart	Buttermilk	Not Found		>150 EHSCC/g				
1603	12-13	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1604	11-8	2 Ounces	In Plant Raw (40*F)		Not Found		7000 PAC/ml			
1605	11-8	2 Ounces	Farm Raw (40*F)		Not Found		2600 PAC/ml	100000		
1606	11-8	1/2 Gallon	Glass Bottle						< 25	< 5
1607	11-8	1/2 Gallon	Glass Bottle						< 25	< 5
1608	11-8	Quart	Glass Bottle						< 10	< 2
1609	11-8	Quart	Glass Bottle						10	< 2

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip:

 Plating Date:
 11/09/2010
 Time:
 08:45
 Air Density:
 0 /15 min
 Diluent and NB:
 0/0

Temperature when analyzed: 2.0 °C

SSF: 4050 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Susan Beasley Purple Inhibitor Negative Control: Yellow