

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/12/13 **Time:** 10:20 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 11/12/13 **Time:** 12:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES111213-0030

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
1623	11-28	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1624	11-28	Quart	Low fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1625	11-28	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1626	11-25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1627	11-28	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1628	12-20	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1629	12-3	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1630	11-12	2 Ounces	In Plant Raw (38F)		Not Found		<2500 EPAC/ml			
1631	11-12	2 Ounces	Farm Raw (38F)		Not Found		<2500 EPAC/ml	100000		
1632	11-12	1/2 Gallon	Glass Bottle						100	<5
1633	11-12	1/2 Gallon	Glass Bottle						< 25	<5
1634	11-12	Quart	Glass Bottle						< 10	<2
1635	11-12	Quart	Glass Bottle						< 10	<2

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 11/13/13 **Time:** 09:15

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /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