

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/02/14 **Time:** 10:15 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 12/02/14 **Time:** 12:10
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES120214-0114

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
1841	12-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1842	12-19	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1843	12-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1844	12-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1845	12-19	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1846	12-28	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1847	12-30	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1848	12-2	2 Ounces	In Plant Raw (39*)		Not Found		4300 PAC/ml			
1849	12-2	2 Ounces	Farm Raw (39*)		Not Found		5300 PAC/ml	810000		
1850	12-2	1/2 Gallon	Glass Bottle						25	<5
1851	12-2	1/2 Gallon	Glass Bottle						< 25	<5
1852	12-2	Quart	Glass Bottle						< 10	<2
1853	12-2	Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/03/14 **Time:** 09:00

Temperature when Analyzed: 2.5 °C

Comment:

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