

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/05/2011 Time: 10:30 Collector: Ken Sykes  
 Temperature Controls: Raw: 39 °F Processed: 34 °F Size: Half Gallon  
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90

## Sample Receipt:

Date: 12/05/2011 Time: 12:05  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES120511-0010

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
1755	12-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1756	12-21	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1757	12-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1758	12-19	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1759	12-19	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1760	1-7	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1761	12-27	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1762	12-5	2 Ounces	In Plant Raw (39*)		Not Found		9200 PAC/ml			
1763	12-5	2 Ounces	Farm Raw (39*)		Not Found		9400 PAC/ml	57000		
1764	12-5	1/2 Gallon	Glass Bottle						> 6200	> 750
1765	12-5	1/2 Gallon	Glass Bottle						> 6200	> 750
1766	12-5	Quart	Glass Bottle						> 2500	> 300
1767	12-5	Quart	Glass Bottle						> 2500	< 2

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 12/06/2011 Time: 09:00  
 Temperature when analyzed: 2.0 °C  
 SSF: 4070

PAC: 1 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 1 / -

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley