

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/07/2010      **Time:** :      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 35 °F    **Size:** Half Gallon  
**Processor/Distributor:**    MAPLEVIEW FARM MILK CO      **ID#:** 37-90

**Sample Receipt:**

**Date:** 12/07/2010    **Time:** 13:00  
**Temperature:**        **Raw:** 0.5 °C        **Processed:** 0.5 °C  
**Received by:**        Joy Hayes

**Environmental Microbiology**

**Sample Group: ES120710-0121**

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
1799	12-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1800	12-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1801	12-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1802	12-22	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1803	12-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1804	12-28	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1805	1-5	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1806	12-7	2 Ounces	In Plant Raw (40°F)		Not Found		<2500 EPAC/ml			
1807	12-7	2 Ounces	Farm Raw (40°F)		Not Found		<2500 EPAC/ml	61000		
1808		1/2 Gallon	Glass Bottle						< 25	< 5
1809		1/2 Gallon	Glass Bottle						< 25	< 5
1810		Quart	Glass Bottle						< 10	< 2
1811		Quart	Glass Bottle						< 10	< 2

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 12/08/2010    **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**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

**Approved By:** Susan Beasley