Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 40 °F Processed: 35 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Holly Braswell

Environmental Microbiology Sample Group: ES121113-0138

	SAMPLE IN	FORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1796	12-26	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1797	12-26	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1798	12-26	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1799	12-26	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1800	12-23	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	40 PAC/ml			
1801	1-9	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1802	12-30	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1803	12-10	2 Ounces	In Plant Raw 40F		Not Found		18000 PAC/ml			
1804	12-10	2 Ounces	Farm Raw 40F		Not Found		24000 PAC/ml	110000		

CONTROLS:

Analyzed By: Holly Braswell PAC: 0 Equip: 1

 Plating Date:
 12/11/13
 Time:
 10:05
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 2.3 °C

SSF: 4160

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Facility

Inhibitor Negative Control: Yellow