

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/13/16 Time: 08:00 Collector: Ginger Wilborn
 Temperature Controls: Raw: 37 °F Processed: 35 °F Size: Pint
 Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-090

Sample Receipt:

Date: 12/13/16 Time: 12:15
 Temperature: Raw: 3.0 °C Processed: 2.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121316-0141

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
2162	12-30	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2163	12-30	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2164	12-30	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2165	12-30	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2166	12-30	Pint	Heavy whipping cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2167	1-30	Quart	Buttermilk	Not Found		<1 EHSCC/g				
2168	1-09	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
2169		4 Ounces	Raw		Not Found		<2500 EPAC/ml	98000		
2170		4 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
2171		Quart	Glass Bottle						< 10	<2
2172		Quart	Glass Bottle						480	<2
2173		1/2 Gallon	Glass Bottle						< 25	<5
2174		1/2 Gallon	Glass Bottle						650	<5

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/14/16 Time: 08:45

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /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