

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/14/2009 **Time:** 09:50 **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: 12/14/2009 **Time:** 11:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES121409-0054

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
1842	12-30	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1843	12-28	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1844	12-21	16 Ounces	Homo	Not Found	Not Found	1 PCC/ml	>200000 EPAC/ml			
1845	12-28	16 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1846	12-28	16 Ounces	Past Cream	Not Found	Not Found	1 HSCC/g	510 PAC/g			
1847	1-22	Quart	Egg Nog	Not Found		<1 EHSCC/g	SPR			
1848	1-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1849	12-14	2 Ounces	In Plant Raw (40°F)		Not Found		280000 EPAC/ml			
1850	12-14	2 Ounces	Farm Raw (40°F)		Not Found		320000 EPAC/ml	28000		
1851		1/2 Gallon	Glass Container						25	< 5
1852		1/2 Gallon	Glass Container						< 25	< 5
1853		Quart	Glass Container						< 10	< 2
1854		Quart	Glass Container						< 10	< 2

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 12/15/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF: 4070
Comment: SPR = Spreader (both dilutions)
Approved By: Susan Beasley

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