

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/09/18 **Time:** 10:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 01/09/18 **Time:** 11:35
Temperature: **Raw:** 1.1 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES010918-0051

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
28	01/26	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
29	01/26	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
30	01/30	Quart	Buttermilk	Not Found		<1 EHSCC/g				
31	01/23	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
32	01/23	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
33	01/23	Pint	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
34		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	150,000		
35		4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			
36		1/2 Gallon	Glass Bottle						< 25	<5
37		1/2 Gallon	Glass Bottle						< 25	<5
38		Quart	Glass Bottle						< 10	<2
39		Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 1
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

Analyzed By: Denise Richardson

Plating Date: 01/10/18 **Time:** 07:55

Temperature when Analyzed: 2.0 °C

Comment: Glass bottles listed as quarts were received as half-gallons; Glass bottles listed as pints were received as quarts.

Approved By: Susan Beasley

