

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/27/17 **Time:** 09:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Date: 02/27/17 **Time:** 10:05
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022717-0050

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
320	3-14	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
321	3-17	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
322	3-17	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
323	3-14	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
324	3-14	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	1,800 PAC/g			
325	3-21	Quart	Buttermilk	Not Found		<1 EHSCC/g				
326		4 Ounces	Farm Raw		Not Found		8,000 PAC/ml	160,000		
327		4 Ounces	In Plant Raw		Not Found		8,300 PAC/ml			
328		Quart	Glass Bottle						< 10	<2
329		Quart	Glass Bottle						< 10	<2
330		1/2 Gallon	Glass Bottle						< 25	<5
331		1/2 Gallon	Glass Bottle						25	<5

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

PAC: 0

Equip: 0

Plating Date: 02/28/17 **Time:** 08:20

Air Density: 0 /15 min

Diluent and NB: 0 / 0

Temperature when Analyzed: 3.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment:

Inhibitor Positive Control: Purple

Approved By: Susan Beasley



Inhibitor Negative Control: Yellow