

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/27/17 **Time:** 07:45 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 06/27/17 **Time:** 12:40
Temperature: **Raw:** 1.5 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062717-0138

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
1125		7/11	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1126		7/14	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1127		7/14	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1128		7/11	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1129		7/14	Pint	Whipping Cream	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
1130		7/18	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1131			4 Ounces	In Plant Raw		Not Found		13,000 PAC/ml			
1132			4 Ounces	Farm Raw		Not Found		11,000 PAC/ml	130,000		
1133			1/2 Gallon	Glass Bottle						< 25	<5
1134			1/2 Gallon	Glass Bottle						< 25	<5
1135			Quart	Glass Bottle						< 10	<2
1136			Quart	Glass Bottle						< 10	<2

SSF: 4100

CONTROLS:

PAC: 0 **Equip:** 1
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

Analyzed By: Denise Richardson

Plating Date: 06/28/17 **Time:** 09:15

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

