

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/31/17 **Time:** 08:15 **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: 07/31/17 **Time:** 10:40
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES073117-0019

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
1337	8-15	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1338	8-13	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1339	8-22	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1340	8-15	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1341	8-13	Pint	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1342	8-15	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1343		4 Ounces	Raw (In Plant)		Not Found		<2,500 EPAC/ml			
1344		4 Ounces	Raw (Farm)		Not Found		<2,500 EPAC/ml	270,000		
1345		1/2 Gallon	Glass Bottle						< 25	<5
1346		1/2 Gallon	Glass bottle						< 25	<5
1347		Quart	Glass bottle						< 10	<2
1348		Quart	Glass bottle						< 10	<2

SSF: 4100

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/0
Incubation Temperature: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 08-01-17 **Time:** 07:50

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

