

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/22/16 **Time:** 11:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 38 °F **Processed:** 4 °C **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 08/22/16 **Time:** 14:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES082216-0029

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
1441	09-09	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	< 250 EPAC/ml			
1442	09-06	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1443	09-06	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1444	09-06	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1445	09-13	Quart	Buttermilk	Not Found		1 HSCC/g				
1446	09-06	Pint	Heavy Whipping Cream	Not Found	Not Found	2 HSCC/g	<250 EPAC/g			
1447		100 mL	InPlant Raw		Not Found		39000 PAC/ml			
1448		100 mL	Farm Raw		Not Found		49000 PAC/ml	300000		
1449		Quart	Glass Bottle						10	<2
1450		Quart	Glass Bottle						< 10	<2
1451		1/2 Gallon	Glass Bottle						< 25	<5
1452		1/2 Gallon	Glass Bottle						< 25	<5

SSF: 4100

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/23/16 **Time:** 07:50

Temperature when Analyzed: 2.8 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1/0

32.0 °C

Delvo P5

Purple

Yellow