

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/12/17 **Time:** 10:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Quart
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Sample Receipt:

Date: 09/12/17 **Time:** 12:15
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091217-0145

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
1627	10-3	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1628	9-29	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1629	9-29	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1630	9-29	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1631	9-26	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1632	9-29	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1633		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			
1634		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	180,000		
1635		1/2 Gallon	Glass bottle						< 25	<5
1636		1/2 Gallon	Glass Bottle						< 25	<5
1637		Quart	Glass Bottle						< 10	<2
1638		Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 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: 09/13/17 **Time:** 09:50

Temperature when Analyzed: 2.4 °C

Approved By: Susan Beasley