

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/31/16    **Time:** 10:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 36 °F    **Size:** Pint  
**Processor/Distributor:**    MAPLEVIEW FARM MILK CO    **ID#:** 37-090

**Sample Receipt:**

**Date:** 10/31/16    **Time:** 11:20  
**Temperature:**    **Raw:** 4.0 °C    **Processed:** 3.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES103116-0039**

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
1895		11/13	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1896		11/15	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1897		11/22	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1898		11/24	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1899		11/15	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1900		11/13	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1901		11/15	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1902			4 Ounces	Farm Raw		Not Found		4300 PAC/ml	260000		
1903			4 Ounces	In Plant Raw		Not Found		4900 PAC/ml			
1904			1/2 Gallon	Glass Bottle						< 25	<5
1905			1/2 Gallon	Glass Bottle						25	<5
1906			Quart	Glass Bottle						< 10	<2
1907			Quart	Glass Bottle						30	<2

**SSF:** 4100

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /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:** Darneice Owens

**Plating Date:** 11/01/16    **Time:** 08:25

**Temperature when Analyzed:** 3.5 °C

**Comment:**

**Approved By:** Susan Beasley

