

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 11/01/17 **Time:** 09:45 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-090

Date: 11/01/17 **Time:** 11:40
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES110117-0144

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
1994		11/27	Quart	Eggnog	Not Found		<1 EHSCC/g	<2,500 EPAC/g			
1995		11/28	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1996		11/17	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1997		11/17	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1998		11/14	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1999		11/17	Pint	Heavy Cream	Not Found	Not Found	2 HSCC/g	<250 EPAC/g			
2000		11/18	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2001			4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	190,000		
2002			4 Ounces	In-Plant Raw		Not Found		<2,500 EPAC/ml			
2003			1/2 Gallon	Glass Bottle						< 25	<5
2004			1/2 Gallon	Glass Bottle						< 25	<5
2005			Quart	Glass Bottle						20	<2
2006			Quart	Glass Bottle						< 10	<2

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 11/01/17 **Time:** 12:45

Air Density: 9/15 min

Diluent and NB: 0/0

Temperature when Analyzed: 0.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment: Air control plate result is within acceptable range. Pint glass bottles listed on submission form were received as quart glass bottles.

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

