



Client/Processor Information

Client Name:		Complete Mailing Address:		Phone:
Name of Licensed Plant/Facility (if different from above):			Email:	
Type of Milk: <input type="checkbox"/> Cow <input type="checkbox"/> Goat <input type="checkbox"/> Sheep <input type="checkbox"/> Other _____		Date Processed:		Collection Date:
Signature:				Date:

* Several testing options are available. Please check with regulating body for appropriate options for your product.

- A) Single Sample Testing
- B) Testing all 5 samples from a lot
- C) Testing 1 of 5 samples from a lot
- D) Testing a composite of 5 samples from a lot

** Please refer to Schedule III on reverse.

Analysis Requested **
 Please indicate testing required

SAMPLE ID/ LOT NUMBER	NUMBER OF SAMPLES	PRODUCT TYPE i.e. Feta, Cheese Curd, Ice Cream	SAMPLE TEMPERATURE		WILL THIS PRODUCT BE OFFERED FOR SALE YES or NO	TESTING OPTIONS* Please indicate A, B, C, D	Analysis Requested **							LAB NUMBER	
			°C	S or NS			Coliform Count (CC)	Standard Plate Count (SPC)	E. coli	Staphylococcus aureus	Voluntary Antibiotic (SLBL, SL3, Tetra, Sulfa)	Butterfat, Protein, Lactose, Somatic Cell Count	Other:		
Lab Use Only	Date Received:				Time Received:				Tech:						
	Payment Received: <input type="checkbox"/> Yes <input type="checkbox"/> No				Results Reported: <input type="checkbox"/> Phone <input type="checkbox"/> Fax <input type="checkbox"/> Email <input type="checkbox"/> Mail										



**SCHEDULE III
 Standards for Products**

Product	Bacteria	n	c	m	M
Cheese (pasteurized milk)	S. aureus	5	2	100	10,000 (/g)
	E. coli	5	2	100	1,000 (/g)
Cheese (pasteurized) without ripening, including fresh chesses, lactic curd with a minimum of 50% moisture	Coliform	5	2	10	100 (g)
Fermented Products (eg. Buttermilk, yogurt, sour cream)	Coliform	5	2	10	100 (/g or ml)
Pasteurized milk, cream and other non-fermented products	Mesophilic aerobic bacteria (32 °C)	5	2	10,000	25,000 (/ml)
	Coliform	5	2	1	10 (/ml)
Frozen products	Mesophilic aerobic bacteria (32 °C)	5	2	10,000	50,000 (/ml)
	Coliform	5	2	10	100 (/ml)
Butter	Mesophilic aerobic bacteria (32 °C)	5	2	10,000	50,000 (/ml)
	Coliform	5	2	10	100 (/ml)

PEI Public Health Act; Milk Processing Regulations

Sampling Instructions and Guidelines

- Use appropriate container for sample type; i.e. milk - sterile bulk tank vials, processed products in consumer packaging or lab approved
- Obtain samples in aseptic manner to avoid contamination.
- Keep samples refrigerated/cooled at 0-4 °C until delivery to lab.
- Provide a temperature check sample with each fluid sample submission.
- Most samples for microbiological testing should be submitted within 48 hours of sampling. Fresh samples (less than 24 hours old are ideal for Microbial analysis).
- Samples for antibiotic testing must not contain preservative.
- Samples must be clearly labelled.

PEI Analytical Labs reserves the right to refuse samples which are not submitted in containers supplied by the lab; damaged containers or samples

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