

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/14/14 Time: 13:30 Collector: Ken Sykes  
 Temperature Controls: Raw: 37 °F Processed: 36 °F Size: Half Gallon  
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

## Sample Receipt:

Date: 01/15/14 Time: 07:45  
 Temperature: Raw: 0.0 °C Processed: 0.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES011514-0124

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
68	2-3	Quart	Skim	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml			
69	2-2	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
70	2-1	Half Pint	Fat Free Strawberry	Not Found		<1 EHSCC/mL	<2500 EPAC/ml			
71	2-2	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
72	2-3	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
73	2-3	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
74	2-3	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
75	2-1	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
76	2-2	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
77	2-9	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
78	2-12	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
79	1-14	2 Ounces	Past Cream PT 8 (36F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
80	1-14	2 Ounces	In Plant Raw (RT 2 37F)		Not Found		6900 PAC/ml			
81	1-14	2 Ounces	In Plant Raw (RT4 37F)		Not Found		15000 PAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/15/14 Time: 09:15

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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