Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Quart Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES012412-0133

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
81	2-9	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	640 PAC/ml			
82	2-9	Half Pint	Skim Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	800 PAC/ml			
83	2-9	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	640 PAC/ml			
84	2-6	Half Pint	1% Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	470 PAC/ml			
85	2-9	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	570 PAC/ml			
86	2-9	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	1100 PAC/ml			
87	2-9	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	930 PAC/g			
88	2-9	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	300 PAC/g			
89	2-17	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
90	2-19	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
91	1-23	2 Ounces	Past Cream PT 8 35*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
92	1-23	2 Ounces	In Plant Raw RT 1 36*		Not Found		7000 PAC/ml			
93	1-23	2 Ounces	In Plant Raw RT 3 33*		Not Found		8000 PAC/ml			
94	1-23	2 Ounces	In Plant Raw RT 4 37*		Not Found		15000 PAC/ml			

CONTROLS:

0

Equip:

PAC:

0

Analyzed by: Joy Hayes

 Plating Date:
 01/24/2012
 Time:
 09:15
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when analyzed: 1.0 °C

SSF:

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Yellow