

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/15/2010 **Time:** 12:10 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 02/16/2010 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021610-0116

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
236	3-4	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
237	3-1	Half Pint	Skim Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
238	3-4	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
239	3-4	Half Pint	1% Strawberry (paper)	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
240	3-4	14 Ounces	1% Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
241	2-26	1/2 Gallon	1% Acidophilus	Not Found		<1 EHSCC/mL				
242	3-4	14 Ounces	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
243	3-4	14 Ounces	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
244	3-14	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
245	3-13	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
246	2-15	2 Ounces	In Plant Raw (Rt 2 36*)		Not Found		49000 PAC/ml			
247	2-15	2 Ounces	In Plant Raw (Rt 4 37*)		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 02/16/2010 **Time:** 09:00

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0

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