

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/17/14 **Time:** 10:00 **Collector:** K. Sykes
Temperature Controls: **Raw:** 35 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 02/17/14 **Time:** 12:45
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021714-0016

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
241	3-6	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
242	3-6	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
243	3-3	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
244	3-6	Quart	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
245	3-9	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
246	3-9	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
247	3-5	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
248	3-8	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
249	3-16	Quart	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
250	3-15	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
251	2-17	2 Ounces	Past Cream (PT 8)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
252	2-17	2 Ounces	In Plant Raw (RT 3)		Not Found		25000 PAC/ml			
253	2-17	2 Ounces	In Plant Raw (RT 4)		Not Found		6200 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/17/14 **Time:** 13:00

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow