

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/25/13 Time: 14:00 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 02/26/13 Time: 07:50
 Temperature: Raw: 0.0 °C Processed: 0.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022613-0137

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
269	3-15	Half Pint	Fat Free (Skim) pl.	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
270	3-12	Half Pint	Fat Free (Chocolate) pl.	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
271	3-15	Half Pint	1% Lowfat (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
272	3-15	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
273	3-15	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
274	3-15	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
275	3-15	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
276	3-15	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
277	3-27	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
278	3-24	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
279	2-25	2 Ounces	In Plant Raw (RT 1 33*)		Not Found		4100 PAC/ml			
280	2-25	2 Ounces	In Plant Raw (RT 3 36*)		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/26/13 Time: 09:00

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow