

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/08/2010 Time: 11:30 Collector: Ken Sykes
 Temperature Controls: Raw: 40 °F Processed: 36 °F Size: Quart
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 03/09/2010 Time: 08:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030910-0134

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
364	3-25	Half Pint	Skim (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
365	3-22	Half Pint	Skim Choc (Plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
366	3-25	Half Pint	1% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
367	3-25	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
368	3-25	14 Ounces	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
369	3-21	Half Pint	1% Vanilla (Paper)	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
370	3-19	1/2 Gallon	1% Acidophilus	Not Found		<1 EHSCC/mL				
371	3-25	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
372	3-25	14 Ounces	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
373	4-5	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
374	4-5	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
375	3-8	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
376	3-8	2 Ounces	In Plant Raw (RT2-35°F)		Not Found		15000 PAC/ml			
377	3-8	2 Ounces	In Plant Raw (RT4-40°F)		Not Found		14000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes

Plating Date: 03/09/2010 Time: 09:00

Temperature when analyzed: 0.5 °C

SSF:

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