Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Tream Brasley

Date: 03/20/12 **Time:** 14:00 **Collector:** Ken Sykes **Date:** 03/21/12 **Time:** 07:45

Temperature Controls: Raw: 35 °F Processed: 34 °F Size: Half Gallon 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: ES032112-0130

	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
432	3-20	2 Ounces	In Plant Raw (RT4 37*)		Not Found		5500 PAC/ml			

CONTROLS:

Analyzed By: Joy Hayes PAC: 0 Equip: 0

 Plating Date:
 03/21/12
 Time:
 08:45
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when Analyzed: $1.0~^{\circ}\text{C}$ Incubation Temperature: $32.0~^{\circ}\text{C}$

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Page 1 of 1

Approved By:

Susan Beasley