Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 35 °F Size: Quart Temperature: Raw: 0.5 °C Processed: 0.0 °C

Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES032211-0146

	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
392	4-7	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
393	4-7	Half Pint	Skim Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
394	4-7	Half Pint	1% (plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
395	4-7	Half Pint	1% Strawberry (paper)	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
396	4-5	Half Pint	1% Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
397	4-7	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
398	4-7	Half Pint	Homo (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
399	4-7	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
400	4-7	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
401	3-21	2 Ounces	Past. Cream (PT 8 40*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
402	4-18	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
403	4-18	1/2 Gallon	Buttermilk Blend	Not Found		1 HSCC/g				
404	3-21	2 Ounces	In Plant Raw (RT 1-37*)		Not Found	•	9400 PAC/ml			
405	3-21	2 Ounces	In Plant Raw (RT 4-35*)		Not Found		35000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0

Plating Date: 03/22/2011 Time: 10:00 Air Density: 0 /15 min Diluent and NB: 0/-

Equip:

Temperature when analyzed: 0.0 °C

SSF: 32.0 °C Inhibitor test used: Delvo P5

Approved By: Susan Beasley Susan Beasley Purple Yellow