

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/23/2009 **Time:** 13:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 35 °F **Processed:** 35 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 03/24/2009 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES032609-0054

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
418	3-23	2 Ounces	In Plant Raw (Rt 4 37)		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 03/24/2009 **Time:** 09:15
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley