Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 36 °F Size: Quart 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: ES041509-0064

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Count **DMSCC PRBC PRCC** Date Size Description Inhibitor Count No. 1 PCC/ml 504 5-1 Half Pint Skim Milk Not Found Not Found <250 EPAC/ml Half Pint Skim Chocolate Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 505 5-1 506 4-30 1/2 Gallon 1% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 507 4-30 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 508 4-24 1/2 Gallon 1% Acidophilus Not Found <1 EHSCC/mL 5-1 <1 EPCC/ml Quart 2% Milk Not Found Not Found <250 EPAC/ml 509 510 5-1 Half Pint Homo Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml <1 EHSCC/a 5-11 Quart Non Fat Buttermilk Not Found 511 512 5-3 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 513 5-14 1/2 Gallon **Buttermilk Blend** Not Found <1 EHSCC/g 514 4-14 2 Ounces Past Cream (PT 8 36*) Not Found Not Found 119 HSCC/g 15000 PAC/g 4-14 2 Ounces In Plant Raw (Rt 1 35*) Not Found 13000 PAC/ml 515 4-14 2 Ounces In Plant Raw (Rt 3 36*) Not Found 31000 PAC/ml 516 517 4-14 2 Ounces In Plant Raw (Rt 4 36*) Not Found 18000 PAC/ml

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

Plating Date:
04/15/2009
Time:
08:45
Air Density:
2 /15 min
Diluent and NB:
0 /

Temperature when analyzed: 1.0 °C

SSF: Incubation temperature: $32.0\,^{\circ}\mathrm{C}$ Inhibitor test used: Delvo P5

Approved By: Susan Beasley Inhibitor Positive Control: Yellow