

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/15/14 **Time:** 09:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 04/14/14 **Time:** 12:05
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES041514-0158

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
570	5-5	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
571	5-4	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
572	5-4	Half Pint	Fat Free Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
573	5-4	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
574	5-4	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
575	5-5	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
576	5-4	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
577	5-4	14 Ounces	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
578	5-11	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
579	5-3	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
580	5-14	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
581	5-4	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
582	4-15	2 Ounces	In Plant Raw (RT1 36F)		Not Found		4100 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/15/14 **Time:** 12:20

Temperature when Analyzed: 0.5 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow