Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 33 °F Size: Half Gallon Temperature: Raw: 0.0 °C Processed: 0.0 °C

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

Environmental Microbiology Sample Group: ES042313-0084

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
586	5-10	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
587	5-10	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
588	5-7	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
589	5-10	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
590	5-6	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
591	5-4	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
592	5-10	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
593	5-10	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
594	5-10	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
595	5-19	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
596	5-19	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
597	4-22	2 Ounces	Past Cream (PT8 38*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
598	4-22	2 Ounces	In Plant Raw (RT1 - 36*)		Not Found		5000 PAC/ml			
599	4-22	2 Ounces	In Plant Raw (RT4 38*)		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 0

 Plating Date:
 04/23/13
 Time:
 08:50
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Tracing Date: 04/20/10 Trinle: 00:00

Temperature when Analyzed: 0.0 °C
Incubation Temperature: 31.9 °C
Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yellow