

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/24/12 Time: 14:00 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 35 °F Size: Quart
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 04/25/12 Time: 08:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042512-0148

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
599	5-11	Half Pint	Skim (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
600	5-11	Half Pint	Skim Chocolate (Paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
601	5-11	Half Pint	1% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
602	5-10	Half Pint	1% Strawberry (Plastic)	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
603	5-10	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
604	5-11	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
605	5-11	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
606	5-10	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
607	5-18	Quart	Nonfat Buttermilk	Not Found		<1 EHSCC/g				
608	5-23	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
609	4-24	2 Ounces	Past. Cream (PT 8 -37*)	Not Found	Not Found	11 HSCC/g	370 PAC/g			
610	4-24	2 Ounces	In Plant Raw (RT 1 36*)		Not Found		4300 PAC/ml			
611	4-24	2 Ounces	In Plant Raw (RT 2- 36*)		Not Found		58000 PAC/ml			

CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 04/25/12 Time: 09:00

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