

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/10/2010 **Time:** 14:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 05/11/2010 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051110-0156

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
686	5-27	Half Pint	Skim (paper)	Not Found	Not Found	41 PCC/ml	<250 EPAC/ml			
687	5-24	Half Pint	Skim Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
688	5-27	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
689	5-27	14 Ounces	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
690	5-24	Half Pint	1% Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
691	5-22	Half Pint	1% Vanilla Flavored	Not Found		<1 EHSCC/mL	250 PAC/ml			
692	5-27	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
693	5-27	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
694	6-9	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
695	6-7	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
696	5-10	2 Ounces	Past Cream (PT 8 39*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
697	5-10	2 Ounces	In Plant Raw (RT 1 40*)		Not Found		9300 PAC/ml			
698	5-10	2 Ounces	In Plant Raw (RT 2 37*)		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 05/11/2010 **Time:** 09:00

Temperature when analyzed: 0.5 °C

SSF:

Approved By: Susan Beasley



PAC: 0 **Equip:** 0

Air Density: 0 /15 min **Diluent and NB:** 0/-

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow