

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/13/14 **Time:** 13:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 05/14/14 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051414-0119

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
743	5-29	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
744	6-1	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
745	6-1	Half Pint	Low fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
746	6-1	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
747	6-2	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
748	6-1	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
749	6-1	14 Ounces	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
750	5-31	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
751	5-31	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
752	6-6	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
753	6-11	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
754	5-13	2 Ounces	Pas. Cream (PT 8 39F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
755	5-13	2 Ounces	In Plant Raw (RT3 38F)		Not Found		3400 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 05/14/14 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Comment:

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