## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 35 °F Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 0.0 °C

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

Environmental Microbiology Sample Group: ES052212-0158

	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
711	6-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
712	6-4	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
713	6-4	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
714	6-4	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
715	6-7	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
716	6-7	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
717	6-7	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
718	6-7	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
719	6-7	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
720	6-16	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
721	6-17	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
722	5-21	2 Ounces	Past. Cream (PT 8 36*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
723	5-21	2 Ounces	In Plant Raw (RT 2-34)		Not Found		26000 PAC/ml			
724	5-21	2 Ounces	In Plant Raw (RT 3 33*)		Not Found		24000 PAC/ml			
725	5-21		In Plant Raw (RT 4 36*)		Not Found		5700 PAC/ml			

## CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 0

 Plating Date:
 05/22/12
 Time:
 08:45
 Air Density:
 2 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turnibation Fostive Control: Yellow

Yellow