

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/25/2010 **Time:** 13:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** °C **Processed:** 36 °F **Size:** Pint
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 05/26/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES052610-0173

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
792	6-7	Half Pint	Skim (36 Valve)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
793	6-7	Quart	Skim (36 Valve)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
794	6-11	Quart	Skim (36 Valve)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
795	5-25	2 Ounces	Skim (N-8 Sample) (6-7)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes

Plating Date: 05/26/2010 **Time:** 08:45

Temperature when analyzed: 2.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow