

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/08/2009 **Time:** 13:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 34 °F **Processed:** 38 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 06/09/2009 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES060909-0075

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	6-25	Half Pint	Skim	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
793	6-25	Half Pint	1 %	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
794	6-25	14 Ounces	1% Chocolate	Not Found	Not Found	< 1 EHSCC/mL	< 250 EPAC/ml			
795	6-19	1/2 Gallon	1 % Acidophilus	Not Found		< 1 EHSCC/mL				
796	6-25	Half Pint	2 %	Not Found	Not Found	5 PCC/ml	< 250 EPAC/ml			
797	6-25	14 Ounces	Homo (Whole)	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
798	7-5	Quart	Non Fat Buttermilk	Not Found		< 1 EHSCC/g				
799	7-6	1/2 Gallon	Buttermilk Blend	Not Found		< 1 EHSCC/g				
800	6-8	2 Ounces	In Plant Raw (RT 1-34)		Not Found		82000 PAC/ml			
801	6-8	2 Ounces	In Plant Raw (RT 3-34)		Not Found		> 2000000 EPAC/ml			
802	6-8	2 Ounces	In Plant Raw (RT 4-37)		Not Found		59000 PAC/ml			

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 06/09/2009 **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