

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/08/2010 **Time:** 14:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 06/09/2010 **Time:** 08:15
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES060910-0192

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
837	6-25	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
838	6-25	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
839	6-24	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
840	6-25	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
841	6-24	14 Ounces	Homo (whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
842	6-25	1/2 Gallon	Sweet Acidophilus	Not Found		<1 EHSCC/mL				
843	7-8	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
844	7-8	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
845	6-8	2 Ounces	Past. Cream (PT 8 40*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
846	6-8	2 Ounces	In Plant Raw (RT 1 38*)		Not Found		49000 PAC/ml			
847	6-8	2 Ounces	In Plant Raw (RT 2 36*)		Not Found		6500 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 06/09/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF:

Approved By: Joy Hayes

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1 / -

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow