

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/13/2011 **Time:** 13:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 06/14/2011 **Time:** 07:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES061411-0126

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
835	6-27	Half Pint	Skim (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
836	6-28	Half Pint	1% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
837	6-30	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
838	6-30	14 Ounces	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
839	6-30	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
840	6-30	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	300 PAC/g			
841	6-30	1/2 Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	360 PAC/g			
842	7-11	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
843	7-10	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
844	6-13	2 Ounces	In Plant Raw (RT 1 40*)		Not Found		7500 PAC/ml			
845	6-13	2 Ounces	In Plant Raw (RT 2 37*)		Not Found		8600 PAC/ml			
846	6-13	2 Ounces	In Plant Raw (RT 3 35*)		Not Found		210000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 06/14/2011 **Time:** 09:15
Temperature when analyzed: 0.5 °C
SSF:

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

Approved By: Susan Beasley