

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/17/13    **Time:** 12:30    **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 33 °F    **Size:** Half Gallon  
**Processor/Distributor:** MAOLA MILK & ICE CREAM    **ID#:** 37-43

**Sample Receipt:**

**Date:** 06/18/13    **Time:** 08:10  
**Temperature:**    **Raw:** 0.0 °C    **Processed:** 0.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES061813-0127**

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
856	7-2	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
857	7-2	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
858	7-5	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	670 PAC/ml			
859	7-5	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	1400 PAC/ml			
860	7-5	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	1800 PAC/ml			
861	7-5	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	2100 PAC/g			
862	7-5	1/2 Gallon	Whipping Cream	Not Found	Not Found	1 HSCC/g	350 PAC/g			
863	7-12	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
864	7-14	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
865	6-17	2 Ounces	In Plant Raw (Rt3 40*)		Not Found		9200 PAC/ml			
866	6-17	2 Ounces	In Plant Raw (Rt4 35*)		Not Found		<2500 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 06/18/13    **Time:** 08:40

**Temperature when Analyzed:** 0.0 °C

**Comment:**

**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