

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/24/14 **Time:** 11:30 **Collector:** K. Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 35 °F **Size:** Half Gallon
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 06/25/14 **Time:** 07:40
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062514-0130

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
966	7-14	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
967	7-12	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
968	7-13	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
969	7-13	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
970	7-13	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
971	7-14	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
972	7-12	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
973	7-12	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
974	7-13	14 Ounces	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
975	7-23	Quart	Non Fat Buttermilk	Not Found		1 HSCC/g				
976	7-23	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
977	6-24	2 Ounces	In Plant Raw RT 1 36		Not Found		5800 PAC/ml			
978	6-24	2 Ounces	In Plant Raw RT 4 36		Not Found		480000 EPAC/ml			

CONTROLS:

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

Plating Date: 06/25/14 **Time:** 09:00

Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley