

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/11/2011 Time: 14:00 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 07/12/2011 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 0.5 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071211-0053

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
980	7-24	Half Pint	Skim (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
981	7-26	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
982	7-28	14 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
983	7-28	Half Pint	2 % (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
984	7-28	Half Pint	Homo (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
985	7-28	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
986	7-28	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
987	8-7	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g			
988	8-6	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g			
989	7-11	2 Ounces	In Plant Raw (RT 1-40*)		Not Found		15000 PAC/ml		
990	7-11	2 Ounces	In Plant Raw (RT 2 34*)		Not Found		20000 PAC/ml		
991	7-11	2 Ounces	In Plant Raw (RT 4 36*)		Not Found		9000 PAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 07/12/2011 Time: 08:50

Temperature when analyzed: 0.5 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow