Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 37 °F Size: Quart Temperature: Raw: 0.5 °C Processed: 0.0 °C

Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES071409-0080

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Inhibitor Count DMSCC **PRBC PRCC** Date Size Description Count No. <1 EPCC/ml 945 7-30 1/2 Gallon Skim Milk Not Found Not Found <250 EPAC/ml 7-26 Half Pint 1% Milk Not Found <1 EPCC/ml <250 EPAC/ml 946 Not Found 947 7-30 14 Ounces 1% Chocolate Milk Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 7-30 1/2 Gallon <1 EHSCC/mL 948 1% Acidophilus Not Found 949 7-30 14 Ounces 2% Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 7-30 <1 EPCC/ml 14 Ounces Homo (Whole) Not Found Not Found <250 EPAC/ml 950 951 8-9 Quart Nonfat Buttermilk Not Found <1 EHSCC/g 8-3 <1 EHSCC/g 952 1/2 Gallon Whole Buttermilk Not Found 953 8-10 1/2 Gallon **Buttermilk Blend** Not Found <1 EHSCC/g 954 7-13 2 Ounces InPlant Raw (RT 1-37*) Not Found 54000 PAC/ml 955 7-13 2 Ounces InPlant Raw (RT 3-36*) Not Found 130000 PAC/ml

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip: 0

Plating Date: 07/14/2009 Time: 08:45 Air Density: 0 /15 min Diluent and NB: 0 / -

Temperature when analyzed: 32.0 °C

SSF: Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley Inhibitor Negative Control: Yellow