

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/13/2010      **Time:** 13:00      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 37 °F    **Size:** Quart  
**Processor/Distributor:**    MAOLA MILK & ICE CREAM      **ID#:** 37-43

**Sample Receipt:**

**Date:** 07/14/2010      **Time:** 08:00  
**Temperature:**      **Raw:** 1.5 °C      **Processed:** 1.0 °C  
**Received by:**      Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES071410-0198**

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
1026	7-29	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1027	7-25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1028	7-29	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1029	7-25	Half Pint	1% Strawberry (paper)	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1030	7-29	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1031	7-30	Quart	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1032	7-30	1/2 Gallon	1% Acidophilus	Not Found		<1 EHSCC/mL				
1033	8-7	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1034	8-12	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1035	7-13	2 Ounces	In Plant Raw (RT 1 40*)		Not Found		16000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Joy Hayes

**Plating Date:** 07/14/2010      **Time:** 09:15

**Temperature when analyzed:** 1.0 °C

**SSF:**

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /15 min

**Incubation temperature:**

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.5 °C

Delvo P5

Purple

Yellow