Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 34 °F Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

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

Environmental Microbiology Sample Group: ES081413-0088

	SAMPLE IN	IFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1142	8-31	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1143		Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1144	8-30	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1145	8-30	Quart	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1146	8-30	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1147	8-30	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1148	8-30	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1149	8-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1150	8-30	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1151	9-11	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1152	8-13	2 Ounces	Past. Cream (PT8 40*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1153	8-13	2 Ounces	In Plant Raw (RT 1 35*)		Not Found		9300 PAC/ml			
1154	8-13	2 Ounces	In Plant Raw (RT 3 45*)		Not Found		7300 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 08/14/13
 Time:
 08:20
 Air Density:
 0 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C

Comment:Inhibitor Test Used:Delvo P5Linkibitor Positive Control:Purple

Approved By: Susan Beasley

Susan Beasley

Minhibitor Negative Control: Yellow