

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/21/12 Time: 14:00 Collector: Ken Sykes
 Temperature Controls: Raw: 33 °F Processed: 36 °F Size: Half Gallon
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 08/22/12 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES082212-0144

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
1190	9-7	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1191	9-3	Half Pint	Skim Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1192	9-2	Half Pint	1% (plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1193	9-6	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	440 PAC/ml			
1194	9-7	Quart	2%	Not Found	Not Found	<1 EPCC/ml	300 PAC/ml			
1195	9-7	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1196	9-6	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1197	9-6	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	660 PAC/g			
1198	9-16	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
1199	9-19	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1200	8-21	2 Ounces	Past Cream (PT8 36*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1201	8-21	2 Ounces	In Plant Raw (Rt 1 35*)		Not Found		120000 PAC/ml			
1202	8-21	2 Ounces	In Plant Raw (Rt 2 33*)		Not Found		25000 PAC/ml			
1203		2 Ounces	In Plant Raw (Rt 3 36*)		Not Found		8700 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 08/22/12 Time: 09:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow