Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 36 °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: ES091212-0153

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1304	9-28	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1305	9-27	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1306	9-27	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1307	9-27	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	350 PAC/ml				
1308	9-27	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
1309	9-27	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1310	9-28	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml				
1311	9-27	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1312	9-27	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1313	10-7	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g					
1314	10-10	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g					
1315	9-11	2 Ounces	Past Cream 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1316	9-11	2 Ounces	In Plant Raw RT 1 36*		Not Found		9200 PAC/ml				
1317	9-11	2 Ounces	In Plant Raw RT 2 35*		Not Found		11000 PAC/ml				

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 09/12/12
 Time:
 08:45
 Air Density:
 3 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Susan Beasley