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: ES100213-0134

	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
1416	10-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1417	10-18	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1418	10-18	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1419	10-19	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
1420	10-18	14 Ounces	1% CHocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1421	10-18	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1422	10-19	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1423	10-19	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	380 PAC/g			
1424	10-18	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1425	10-30	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1426	10-30	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1427	10-1	2 Ounces	In Plant Raw RT 1		Not Found		22000 PAC/ml			
1428	10-1	2 Ounces	In Plant Raw RT 4		Not Found		18000 PAC/ml			

Analyzed By: Darneice Lyons PAC: 0

 Plating Date:
 10/02/13
 Time:
 09:30
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

CONTROLS:

Equip: 0

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.8 °C
Inhibitor Test Used: Delvo P5
Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

TreatBasley

Inhibitor Negative Control: Yellow