

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/16/12 **Time:** 14:00 **Collector:** K. Sykes
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Half Gallon
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 10/17/12 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES101712-0147

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
1491	11-2	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml			
1492	11-1	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	930 PAC/ml			
1493	10-29	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1494	11-1	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	2200 PAC/ml			
1495	11-1	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	1800 PAC/ml			
1496	11-2	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	950 PAC/ml			
1497	11-2	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	1800 PAC/ml			
1498	10-30	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	500 PAC/g			
1499	11-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1500	11-14	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1501	11-14	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1502	10-16	2 Ounces	In Plant Raw RT 1 34*		Not Found		15000 PAC/ml			
1503	10-16	2 Ounces	In Plant Raw RT 2 36*		Not Found		23000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 0

Plating Date: 10/17/12 **Time:** 08:50

Air Density: 1 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 0.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley