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: ES111412-0120

	SAMPLE IN	NFORMATIC	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
1621	11-30	Half Pint	Skim (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1622	11-29	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1623	11-29	Half Pint	1% (Plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1624	11-29	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	380 PAC/ml			
1625	11-30	Quart	2%	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml			
1626	11-30	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1627	11-30	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1628	11-29	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1629	12-8	Quart	Holiday Custard	Not Found		<1 EHSCC/g	<250 EPAC/g			
1630	12-9	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1631	12-12	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1632	11-13	2 Ounces	Past Cream (PT8 38*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1633	11-13	2 Ounces	In Plant Raw (RT1 36*)		Not Found		9200 PAC/ml			
1634	11-13	2 Ounces	In Plant Raw (RT2 35*)		Not Found		11000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 2

Temperature when Analyzed: 1.0 °C

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

Approved By: Susan Beasley

Susan Beasley

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