

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/01/2009 **Time:** 14:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 34 °F **Size:** Quart
Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43

Sample Receipt:

Date: 12/02/2009 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES120209-0105

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
1758	12-18	Half Pint	Skim (Plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1759	12-18	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1760	12-18	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1761	12-18	14 Ounces	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1762	12-18	Half Pint	2% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1763	12-18	Half Pint	Homo (Whole) (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1764	12-25	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1765	12-18	1/2 Gallon	1% Acidophilus	Not Found		<1 EHSCC/mL				
1766	12-31	Quart	Non Fat Buttermilk	Not Found		3 HSCC/g				
1767	12-31	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1768	12-1	2 Ounces	Past Cream (PT8 38*)	Not Found	Not Found	<1 EHSCC/g	1800 PAC/g			
1769	12-1	2 Ounces	In Plant Raw (RT1 36*)		Not Found		16000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/02/2009 **Time:** 09:40
Temperature when analyzed: 1.5 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow