Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 37 °F Size: Quart Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES120210-0001

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1727	12-17	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1728	12-17	Half Pint	Skim Chocolate (plastic)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1729	12-17	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1730	12-17	Half Pint	1% Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1731	12-17	Half Pint	1% Strawberry (paper)	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
1732	12-17	Half Pint	2% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1733	12-17	Quart	Homo (plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1734	12-30	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g					
1735	12-30	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g					
1736	12-25	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g				
1737	11-30	2 Ounces	Past Cream (PT8 37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1738	11-30	2 Ounces	In Plant Raw (RT 1 36)		Not Found	_	8500 PAC/ml				
1739	11-30	2 Ounces	In Plant Raw (RT 4 39)		Not Found		6800 PAC/ml				

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 12/01/2010 **Time:** 09:00

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

Firean Brasley

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control:

1 /15 min

PAC:

Air Density:

0

Delvo P5 Purple

Equip:

Diluent and NB:

0/-

Inhibitor Negative Control: Yellow