

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/09/13 Time: 13:15 Collector: Ken Sykes
Temperature Controls: Raw: 36 °F Processed: °C Size: 2 Ounces
Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 12/10/13 Time: 07:50
Temperature: Raw: 0.0 °C Processed: °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES121013-0092

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
1776	12-9	2 Ounces	In Plant Raw (Rt1 36*)		Not Found		11000 PAC/ml			
1777	12-9	2 Ounces	In Plant Raw (RT2 33*)		Not Found		13000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 12/10/13 Time: 10:30

Temperature when Analyzed: 0.0 °C

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

