Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 34 °F Size: Quart 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: ES121410-0100

	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
1858	12-27	Half Pint	Skim (Plastic)	Not Found	Not Found	<1 EPCC/ml	650 PAC/ml			
1859	12-30	Half Pint	Skim Chocolate (Paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1860	12-30	Half Pint	1% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1861	12-30	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1862	12-30	14 Ounces	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1863	12-30	Half Pint	2% (Paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1864	12-30	14 Ounces	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1865	1-3	Quart	Holiday Custard	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1866	1-9	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1867	1-12	Quart	Nonfat Buttermilk	Not Found		<1 EHSCC/g				
1868	1-10	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1869	12-13	2 Ounces	Past Cream (PT8 37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1870	12-13	2 Ounces	In Plant Raw (RT1 38*)		Not Found	-	3000 PAC/ml			
1871	12-13	2 Ounces	In Plant Raw (RT 4 37*)		Not Found		71000 PAC/ml			

CONTROLS:

Analyzed by: Joy Hayes

PAC: 0

 Analyzed by:
 Joy Hayes
 PAC:
 0
 Equip:
 0

 Plating Date:
 12/14/2010
 Time:
 09:15
 Air Density:
 0 /15 min
 Diluent and NB:

Temperature when analyzed: 1.0 °C

0/-

SSF: 32.0 °C Inhibitor test used: Delvo P5

Approved By: Susan Beasley Susan Beasley Fundably Purple Inhibitor Negative Control: Yellow