

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/19/2011 Time: 14:00 Collector: Ken Sykes
 Temperature Controls: Raw: 35 °F Processed: 34 °F Size: Quart
 Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43

Sample Receipt:

Date: 12/20/2011 Time: 07:45
 Temperature: Raw: 0.0 °C Processed: 0.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES122011-0085

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
1864	1-1	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml		
1865	1-2	Half Pint	Skim Chocolate (paper)	Not Found	Not Found	<1 EHSCC/mL	640 PAC/ml		
1866	1-1	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml		
1867	1-5	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1868	1-5	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	440 PAC/ml		
1869	1-5	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml		
1870	1-5	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	570 PAC/g		
1871	1-5	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	320 PAC/g		
1872	1-14	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1873	1-15	Quart	Nonfat Buttermilk	Not Found		<1 EHSCC/g			
1874	1-15	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g			
1875	12-19	2 Ounces	In Plant Raw (RT 1 35*)		Not Found		4000 PAC/ml		
1876	12-19	2 Ounces	In Plant Raw (RT 2 33*)		Not Found		9100 PAC/ml		
1877	12-19	2 Ounces	In Plant Raw (Rt 3 34*)		Not Found		14000 PAC/ml		

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 12/20/2011 Time: 09:00

Temperature when analyzed: 0.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation temperature:

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow