Microbe Inotech Laboratories, Inc. Summary Report of Analysis [MILB - 7309C]

Joseph Dixon

October 15th, 2010

Morningland Dairy Copied supplied to:

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Description and Chain of Custody Record Information:

• <u>Friday, August 27, 2010 – 12:15PM:</u> Received by Client Courier fourteen (14) solid food samples for *Staphylococcus* and *Listeria* detection. (MILB7309A)

• Monday, August 30, 2010: Samples positive for Listeria spp. were tested for Listeria monocytogenes.

• MiL, Inc. REPORT and Invoice No.: MILB-7309B version 1.1 Sept 3rd, 2010

 Request from the State Attorney General's Office for expanded sample description upon receipt at laboratory – This report MILB-7309C

MILB 7309A Processing:

Within 20 minutes of reception an aliquot from each sample is checked for weight or volume and serially diluted. The dilutions are aseptically transferred in a laminar flow biological cabinet and plated in the manner described in previous reports. This report represents an expanded description of samples prior to processing at the laboratory as requested by the representatives of the Missouri State Government in a request received on this date.

The fourteen cheese samples arrived via client courier in a large cardboard box with a Styrofoam insert. The samples were packed with reusable ice packs and wrapped in newspaper for padding. The samples were removed from the box and assigned a sample number 1-14 in red marker. The type of cheese and the hand written lot number were recorded on the project folder along with the Microbe Inotech Labs' assigned sample number (1-14). The samples were packed in shape fitting plastic that appeared to be vacuumed sealed. The machine printed sample label included the company name (Morningland Dairy (raw milk cheese) or Ozark Hill Farms (goat's raw milk cheese), the ingredients, and the type of cheese. In addition, in handwriting, the following was found on each package: the net weight, lot number and a note written on the package that the samples were not for consumption. The samples were immediately placed into gallon zip top bags (4-5 per bag) and refrigerated until processing. The One gallon bags were removed from the refrigerator, one at a time, and the samples inside processed. Once tested each sample was placed into an individual quart sized zip top bag. The quart bag was labeled with the Microbe Inotech's sample number. The samples were returned to the gallon bag and placed back into the refrigerator. The samples have been kept in the same refrigerator (Equiptment ID No. I-10, <10C), since they were received. On September 21, 2010, when it was learned from Don Falls of the Missouri Milk Board that