# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 01/11/2010	Time:	10:15	Collector:	Ken Syk	kes	
Temperature Controls:	Raw:	38 °F	Processed:	34 °F	Size:	Half Gallon
Processor/Distributor:	MAPLE	VIEW FA	ARM MILK CO	1	ID#:	37-90

#### **Environmental Microbiology**

SAMPLE INFORMATION

### Sample Receipt:

Date: 01/11/2010	Time:	12:40		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Darnei	ce Lyons		

### Sample Group: ES011210-0216

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
77	1-29	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
78	1-26	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
79	1-26	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
80	1-26	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
81	1-26	Pint	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
82	2-8	Quart	Buttermilk	Not Found		<1 EHSCC/g				
83	1-11	2 Ounces	In Plt Raw (38*F)		Not Found		15000 PAC/ml			
84	1-11	2 Ounces	Farm Raw (38*F)		Not Found		14000 PAC/ml	85000		
85	1-11	1/2 Gallon	Glass Container						< 25	< 5
86	1-11	1/2 Gallon	Glass Container						< 25	< 5
87	1-11	Quart	Glass Container						< 10	< 2
88	1-11	Quart	Glass Container						< 10	< 2

**RAW AND PROCESSED DAIRY PRODUCTS** 

Analyzed by:	Joy Hayes		
Plating Date:	01/12/2010	Time:	08:45
Temperature when analyzed:		2.0 °C	
SSF:	4050		

Approved By:

Susan Beasley 📈

Trean Brasley

#### CONTROLS:

PAC:	0		Equip:	0	
Air Density:		1 /15 min	Diluent and NB:		0/0
Incubati	ion ten	nperature:	32.0 °C		
Inhibito	r test u	ised:	Delvo P5		
Inhibitor Positive Control:		ive Control:	Purple		
Inhibito	r Nega	tive Control:	Yellow		