# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

# Date:01/25/2010Time:10:00Collector:Joe BriscoeTemperature Controls:Raw:37 °FProcessed:2 °CSize:Half GallonProcessor/Distributor:DAIRYFRESH LLC WinstonID#:37-83Salem

### Sample Receipt:

Date: 01/26/2010	Time: 08:00		
Temperature:	<b>Raw:</b> 1.5 °C	C Processed:	1.0 °C
Received by:	Susan Beasle	y	

#### **Environmental Microbiology**

SAMPLE INFORMATION

#### Sample Group: ES012610-0115

**CONTAINERS** 

#### Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Count DMSCC PRBC PRCC Size Inhibitor Count No. Date Description <1 EPCC/ml <250 EPAC/ml 2-6 Half Pint Whole Not Found Not Found 129 2-8 2% <1 EPCC/ml <250 EPAC/ml 130 1/2 Gallon Not Found Not Found 2-7 Half Pint 1% Not Found Not Found <1 EPCC/ml <250 EPAC/ml 131 <250 EPAC/ml 2-8 Gallon Skim Not Found Not Found <1 EPCC/ml 132 2-7 Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon Chocolate 133 <250 EPAC/ml 134 2-6 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL 2-5 Half Pint <1 EHSCC/mL <250 EPAC/ml 135 Skim Chocolate Not Found Not Found <250 EPAC/ml 2-7 Half Pint 1% Strawberry Not Found <1 EHSCC/mL 136 2-13 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 137 2-16 1/2 Gallon Skim Buttermilk Not Found <1 EHSCC/g 138 Not Found 20000 PAC/ml 4 Ounces In Plant Raw #2 (37\*) 139 <250 EPAC/g 140 4 Ounces Past Cream (31\*) Not Found Not Found <1 EHSCC/g

**RAW AND PROCESSED DAIRY PRODUCTS** 

Analyzed by:	Susan Beasley		
Plating Date:	01/26/2010	Time:	09:00
Temperature when analyzed:		1.0 °C	
SSF:			

Approved By: Susan Beasley

Trean Baaley

#### CONTROLS:

PAC:	0	Equip: 0
Air Densi	<b>ty:</b> 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