# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	02/05/13	Time:	08:30	Collector:	Chris Ale	exande	r
Tempera	ature Controls:	Raw:	38 °F	Processed:	36 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

## Sample Receipt:

Date: 02/06/13	Time: 08:00	
Temperature:	<b>Raw:</b> 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

**Environmental Microbiology** 

#### Sample Group: ES020613-0146

	SAMPLE IN	FORMATIC	ON	RA	W AND PRO	CESSED DAIRY PRO	DDUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
184	2/23	4 Ounces	Bag-N-Box 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
185	2/22	Half Pint	Fat Free Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
186	2/18	Half Pint	Fat Free Strawberry Milk	Not Found		<1 EHSCC/mL	310 PAC/ml			
187	2/22	8 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
188	2/19	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
189	2/22	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
190	2/23	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g				
191	2/22	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
192	2/22	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
193		4 Ounces	Raw Reclaim 38*F		Not Found		<2500 EPAC/ml			
194		4 Ounces	InPlant Raw RT-9 38*F		Not Found		6000 PAC/ml			
195		4 Ounces	InPlant Raw RT-10 36*F		Not Found		9800 PAC/ml			
196		4 Ounces	InPlant Raw RT-11 36*F		Not Found		9500 PAC/ml			

Analyzed By:	Darneice Lyons		
Plating Date:	02/06/13	Time: 10:10	
Temperature w	0.5 °C		

Comment:

Approved By: Susan Beasley

Trean Baaley

#### CONTROLS:

PAC: 0	Equip: 0		
Air Density: 1 /15 min	Diluent and NB: 0/-		
Incubation Temperature:	31.1 °C		
Inhibitor Test Used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		