# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	02/09/15	Time:	13:00	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw:	36 °F	Processed:	2	°C	Size:	Half Gallon
Processor/Distributor:		DAIRYFRESH-High Point				ID#:	37-102	

## Sample Receipt:

Date: 02/10/15	Time: 07:30		
Temperature:	Raw: 2.0 °C	Processed:	1.0 °C
Received by:	Denise Richardson		

**Environmental Microbiology** 

#### Sample Group: ES021015-0119

	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	
233	2-18	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
234	2-26	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
235	2-25	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
236	3-1	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
237	2-25	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
238	2-26	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
239	2-24	Quart	Whole Butter Milk	Not Found		<1 EHSCC/g					
240	3-4	1/2 Gallon	Baking B.M. Skim	Not Found		<1 EHSCC/g					
241		100 mL	40% Past Crm Bag n Box	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
242		100 mL	In Plant Raw #5 36*		Not Found		22000 PAC/ml				

Analyzed By:	Darneice Owens		
Plating Date:	02/10/15	Time:	09:00
Temperature w	hen Analyzed:	2.0 °	С

Comment:

Approved By: Susan Beasley

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#### CONTROLS:

<b>PAC:</b> 0	Equip: <sup>14</sup>
Air Density: 0 /15 min	Diluent and NB: 0/-
	00.0
Incubation Temperature:	32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Control:	Purple
Inhibitor Negative Control	: Yellow