# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

#### Sample Collection: Sample Receipt: Ken Sykes Date: 02/22/2011 Date: 02/21/2011 Time: 13:30 Collector: Time: 08:00 Raw: 37 °F Processed: 36 °F Size: Quart **Raw:** 1.0 °C **Temperature Controls: Temperature:** Processor/Distributor: MAOLA MILK & ICE CREAM ID#: 37-43 Received by: Joy Hayes

### **Environmental Microbiology**

## Sample Group: ES022211-0177

Processed: 0.5 °C

|            | SAMPLE INFORMATION |            |                          | RAW AND PROCESSED DAIRY PRODUCTS |           |                             |                            | CONTAIN |      | AINERS |
|------------|--------------------|------------|--------------------------|----------------------------------|-----------|-----------------------------|----------------------------|---------|------|--------|
| Lab<br>No. | Code<br>Date       | Size       | Description              | Residual<br>Phos                 | Inhibitor | Petrifilm Coliform<br>Count | Petrifilm Aerobic<br>Count | DMSCC   | PRBC | PRCC   |
| 266        | 3-10               | Half Pint  | Skim (paper)             | Not Found                        | Not Found | <1 EPCC/ml                  | 340 PAC/ml                 |         |      |        |
| 267        | 3-8                | Half Pint  | Skim Chocolate (plastic) | Not Found                        | Not Found | <1 EHSCC/mL                 | <250 EPAC/ml               |         |      |        |
| 268        | 3-10               | Half Pint  | 1 % (paper)              | Not Found                        | Not Found | <1 EPCC/ml                  | <250 EPAC/ml               |         |      |        |
| 269        | 3-10               | 14 Ounces  | 1 % Chocolate            | Not Found                        | Not Found | <1 EHSCC/mL                 | <250 EPAC/ml               |         |      |        |
| 270        | 3-10               | 14 Ounces  | 1 % Strawberry           | Not Found                        |           | <1 EHSCC/mL                 | <250 EPAC/ml               |         |      |        |
| 271        | 3-10               | 14 Ounces  | 2 %                      | Not Found                        | Not Found | <1 EPCC/ml                  | <250 EPAC/ml               |         |      |        |
| 272        | 3-10               | Half Pint  | Homo                     | Not Found                        | Not Found | <1 EPCC/ml                  | <250 EPAC/ml               |         |      |        |
| 273        | 3-10               | 1/2 Gallon | Heavy Whipping Cream     | Not Found                        | Not Found | <1 EHSCC/g                  | <250 EPAC/g                |         |      |        |
| 274        | 3-10               | 1/2 Gallon | Half & Half              | Not Found                        | Not Found | <1 EHSCC/g                  | 320 PAC/g                  |         |      |        |
| 275        | 3-23               | Quart      | Non Fat Buttermilk       | Not Found                        |           | <1 EHSCC/g                  |                            |         |      |        |
| 276        | 3-21               | 1/2 Gallon | Buttermilk Blend         | Not Found                        |           | 3 HSCC/g                    |                            |         |      |        |
| 277        | 2-21               | 2 Ounces   | Past Cream (PT8 38*)     | Not Found                        | Not Found | <1 EHSCC/g                  | <250 EPAC/g                |         |      |        |
| 278        | 2-21               | 2 Ounces   | In Plant Raw (RT2 38*)   |                                  | Not Found |                             | 4000 PAC/ml                |         |      |        |
| 279        | 2-21               | 2 Ounces   | In Plant Raw (RT3 36*)   |                                  | Not Found |                             | 13000 PAC/ml               |         |      |        |
| 280        | 2-21               | 2 Ounces   | In Plant Raw (RT4 37*)   |                                  | Not Found |                             | 8200 PAC/ml                |         |      |        |

| Analyzed by:               | Joy Hayes  |  |  |  |  |
|----------------------------|------------|--|--|--|--|
| Plating Date:              | 02/22/2011 |  |  |  |  |
| Temperature when analyzed: |            |  |  |  |  |
| SSF:                       |            |  |  |  |  |

**Time:** 09:15 0.5 °C

Approved By: Susan Beasley

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#### CONTROLS:

| PAC: 0<br>Air Density: | 0 /15 min     | Equip: 0<br>Diluent and NB: | 0 / - |
|------------------------|---------------|-----------------------------|-------|
| Incubation ten         | perature:     | 32.0 °C                     |       |
| Inhibitor test u       | ised:         | Delvo P5                    |       |
| Inhibitor Posit        | ive Control:  | Purple                      |       |
| Inhibitor Nega         | tive Control: | Yellow                      |       |