## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

### Sample Collection:

# Date:02/22/2010Time:08:30Collector:Joe BriscoeTemperature Controls:Raw:37 °FProcessed:2 °CSize:Half GallonProcessor/Distributor:DAIRYFRESH LLC WinstonID#:37-83Salem

#### Sample Receipt:

Date: 02/23/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Darneic	e Lyons		

#### **Environmental Microbiology**

SAMPLE INFORMATION

#### Sample Group: ES022310-0115

**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 3-7 Half Pint Whole Not Found Not Found 292 3-8 2% <1 EPCC/ml <250 EPAC/ml 293 Gallon Not Found Not Found 294 3-9 1/2 Gallon 1% Not Found Not Found <1 EPCC/ml <250 EPAC/ml <250 EPAC/ml 3-9 1/2 Gallon Skim Not Found Not Found <1 EPCC/ml 295 3-7 Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon Chocolate 296 <250 EPAC/ml 297 3-8 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL 3-7 Half Pint <1 EHSCC/mL <250 EPAC/ml 298 Skim Chocolate Not Found Not Found <250 EPAC/ml 3-5 Half Pint 1% Strawberry Not Found <1 EHSCC/mL 299 3-5 1/2 Gallon Skim Buttermilk Not Found <1 EHSCC/g 300 Whole Buttermilk 3-13 1/2 Gallon Not Found <1 EHSCC/g 301 2 Ounces In Plant Raw #2 37\* Not Found 69000 PAC/ml 302 1400 PAC/g 303 2 Ounces Past Cream Not Found Not Found <1 EHSCC/g

**RAW AND PROCESSED DAIRY PRODUCTS** 

Analyzed by:	Darneice Lyons		
Plating Date:	02/23/2010	<b>Time:</b> 09:	20
Temperature when analyzed:		1.0 °C	
SSF:			

Approved By:

Susan Beasley 🚿

Trean Baaley

#### CONTROLS:

PAC:	0		Equip: 0	
Air Dens	sity:	0 /15 min	Diluent and NB:	0/-
Incubation temperature:		32.0 °C		
Inhibito	r test u	ised:	Delvo P5	
Inhibito	r Posit	ive Control:	Purple	
Inhibito	r Nega	tive Control:	Yellow	