# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	03/16/15	Time:	10:00	Collector:	Jeff Rich	ardson	I
Tempera	ature Controls:	Raw:	°C	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

## Sample Receipt:

Date: 03/17/15	Time: 07:30		
Temperature:	Raw: °C	Processed:	1.0 °C
Received by:	Denise Richardson		

**Environmental Microbiology** 

#### Sample Group: ES031715-0119

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			CONTAINER		AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
438	4/1	1/2 Gallon	Lowes Fat Free Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
439	4/2	1/2 Gallon	Pet 2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
440	4/5	1/2 Gallon	IGA FF Buttermilk	Not Found		<1 EHSCC/g				
441	4/4	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
442	4/1	1/2 Gallon	So. Dairies Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
443	4/3	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
444	4/1	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
445	4/1	1/2 Gallon	Lowes HVD	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	03/17/2015	Time: 08:20			
Temperature v	1.0 °C				

Comment:

Approved By: Susan Beasley

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#### CONTROLS:

<b>PAC:</b> 1	Equip: 0	
Air Density: 1 /15 min	Diluent and NB:	1/-
la sub stica Toursestures	32.0 °C	
Incubation Temperature:	32.0	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	