# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

### Sample Collection:

Date:	03/21/16	Time:	12:30	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	38 °F	Processed:	1.5 °C	Size:	Half Gallon
Process	or/Distributor:	ALAMA	NCE FO	ODS		ID#:	37-46

## Sample Receipt:

Date: 03/22/16	Time: 07:35		
Temperature:	<b>Raw:</b> 1.0 °C	Processed:	1.0 °C
Received by:	Denise Richardson		

**Environmental Microbiology** 

#### Sample Group: ES032216-0107

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
483	7-30	13 Ounces	Harris Teeter 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
484	8-4	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
485	7-29	6 Ounces	Bistro 360 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
486	8-1	15 Ounces	Quality Checked 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
487	7-30	14 Ounces	Stewarts 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
488	8-4	7 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
489	8-1	7 Ounces	Best Choice 32	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
490	8-2	15 Ounces	Panara 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
491	7-30	15 Ounces	Chocolate 21	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
492	7-29	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
493		100 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/g			

Analyzed By:	Darneice Owens		
Plating Date:	03/22/16	Time: 09:40	
Temperature when Analyzed:		1.0 °C	
Comment:			

Approved By: Susan Beasley

Frean Baasley

#### CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation Ter Inhibitor Test Inhibitor Posit Inhibitor Nega	Used: ive Control:	32.0 °C Delvo P5 Purple Yellow	