# **RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

## Sample Collection:

Date:	03/21/17	Time:	09:00	Collector:	Jeff Rich	ardson	
Temperature Controls:		Raw: 3	37 °F	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

## Sample Receipt:

Date: 03/22/17	<b>Time:</b> 07:30		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Darneice Owens		

**Environmental Microbiology** 

#### Sample Group: ES032217-0108

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					AINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
487	4/12	1/2 Gallon	Sealtest Whole BM	Not Found		<1 EHSCC/g				
488	4/8	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
489	4/9	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
490	4/8	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
491	4/8	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
492	4/7	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
493	4/7	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
494		3 Ounces	RT-0		Not Found		5,600 PAC/ml			
495		3 Ounces	RT-6		Not Found		5,400 PAC/ml			
496		3 Ounces	RT-8		Not Found		9,100 PAC/ml			
497		3 Ounces	RT-9		Not Found		4,600 PAC/ml			
498		3 Ounces	Reverse Osmosis		Not Found		3,600 PAC/ml			

Analyzed By:	Denise Richardson			
Plating Date:	03-22-17	Time: 09:00		
Temperature w	1.0 °C			

Approved By:

Susan Beasley Firsan Baasley

#### CONTROLS:

<b>PAC:</b> 1	Equip: 2			
Air Density: 1 /15 min	Diluent and NB: 1/-			
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			