# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 04/12/2010	Time:	13:35	Collector:	Ken Syl	kes	
Temperature Controls:	Raw:	36 °F	Processed:	35 °F	Size:	Quart
Processor/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-43

### **Environmental Microbiology**

SAMPLE INFORMATION

## Sample Receipt:

Date: 04/13/2010	Time:	08:00		
Temperature:	Raw:	2.0 °C	Processed:	1.0 °C
Received by:	Darneice Lyons			

## Sample Group: ES041310-0138

**CONTAINERS** 

#### Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Size Description Phos Inhibitor Count Count DMSCC PRBC PRCC Date No. 300 PAC/ml 16 PCC/ml 531 4-29 Half Pint Skim (paper) Not Found Not Found Half Pint Skim Chocolate (pl) <1 EHSCC/mL <250 EPAC/ml 532 4-27 Not Found Not Found <250 EPAC/ml 4-29 4 PCC/ml 533 Half Pint 1% Milk (paper) Not Found Not Found 534 4-29 14 Ounces 1% Strawberry (plastic) Not Found <1 EHSCC/mL <250 EPAC/ml 4-29 <1 EHSCC/mL 250 PAC/ml 535 14 Ounces 1% Chocolate (plastic) Not Found Not Found 260 PAC/ml 4-29 14 Ounces Not Found Not Found <1 EPCC/ml 536 2% Milk (plastic) 4-29 <1 EPCC/ml 250 PAC/ml 537 14 Ounces Whole (Homo) (plastic) Not Found Not Found 4-23 1/2 Gallon Not Found <1 EHSCC/mL 538 1% Acidophilus 539 5-10 Quart NonFat Buttermilk Not Found <1 EHSCC/g **Buttermilk Blend** <1 EHSCC/g 540 5-10 1/2 Gallon Not Found 12000 PAC/ml 541 4-12 2 Ounces In Plant Raw (RT2-39) Not Found In Plant Raw (RT3-36\*) 9000 PAC/ml 542 4-12 2 Ounces Not Found

**RAW AND PROCESSED DAIRY PRODUCTS** 

Analyzed by:	Susan Beasley		
Plating Date:	04/13/2010	<b>Time:</b> 09:30	
Temperature when analyzed:		1.0 °C	
SSF:			

Approved By: Susan Beasley

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#### CONTROLS:

PAC:	0	Equip: 0	
Air Den	<b>sity:</b> 4 /15 min	Diluent and NB:	0/-
Incubat	ion temperature:	32.0 °C	
Inhibito	r test used:	Delvo P5	
Inhibito	r Positive Control:	Purple	
Inhibito	r Negative Control:	Yellow	