RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/16/18	Time:	14:00	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	38 °F	Processed:	2.5°C	Size:	Half Gallon
Process	or/Distributor:	DAIRY	FRESH-H	ligh Point		ID#:	37-102

Sample Receipt:

Date: 04/17/18	Time: 07:45		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES041718-0107

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAIN		AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
723	5-2	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
724	5-2	Quart	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
725	5-2	Quart	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
726	5-3	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	1,500 PAC/ml			
727	4-30	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
728	5-1	Half Pint	Skim Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
729	5-1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
730	5-1	1/2 Gallon	Light Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
731	5-5	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
732	5-9	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
733	5-10	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
734		4 Ounces	Past. Cream Tk 9 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
735		4 Ounces	In Plant Raw 2 42*		Not Found		57,000 PAC/ml			
736		4 Ounces	In Plant Raw 3 38*		Not Found		14,000 PAC/ml			

Analyzed By:	Darneice Owens				
Plating Date:	04/17/18	Time: 08:10			
Temperature w	1.0 °C				
Comment:					

Approved By: Susan Beasley

Turan Branley

CONTROLS:

PAC: 0	Equip: 0			
Air Density: 0 /15 min	Diluent and NB: 0 / -			
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			