# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

# Sample Collection:

Date:	05/13/13	Time: 12:45	Collector:	Joe Bris	coe	
Tempera	ature Controls:	<b>Raw:</b> 39 °F	Processed:	2.5 °C	Size:	Half Gallon
Process	or/Distributor:	ALAMANCE	FOODS		ID#:	37-46

# Sample Receipt:

Date: 05/14/13	Time: 16:50		
Temperature:	Raw: 1.5 °C	Processed:	1.5 °C
Received by:	Susan Beasley		

**Environmental Microbiology** 

## Sample Group: ES051513-0140

SAMPLE INFORMATION			DN .	RAW AND PROCESSED DAIRY PRODUCTS			CONTAINE		AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
671	9-28	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
672	9-29	7 Ounces	Wawa 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
673	8-29	14 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	660 PAC/g			
674	8-30	7 Ounces	Shurfine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
675	10-3	14 Ounces	Publix 28%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
676	8-30	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
677	8-30	7 Ounces	White Rose 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
678	9-29	7 Ounces	365 - Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
679	9-29	14 Ounces	Classic Non-Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
680		100 mL	In Plant Raw #2 39*		Not Found		<2500 EPAC/g			

Analyzed By:	Darneice Lyons	
Plating Date:	05/15/13	Time: 08:40
Temperature w	/hen Analyzed:	3.0 °C

### Comment:

Approved By: Susan Beasley

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#### CONTROLS:

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