RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/21/13	Time:	12:00	Collector:	Kenneth	Sykes	
Temperature Controls:		Raw: 3	36 °F	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-43

Sample Receipt:

Date: 05/22/13	Time: 07:45		
Temperature:	Raw: 0.5 °C	Processed: 0.	0 ° C
Received by:	Holly Braswell		

Environmental Microbiology

Sample Group: ES052213-0136

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
739	6-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	680 PAC/ml			
740	6-8	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	780 PAC/ml			
741	6-1	Half Pint	Strawberry Fat Free	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
742	6-8	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	390 PAC/ml			
743	6-7	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	420 PAC/ml			
744	6-8	Quart	2%	Not Found	Not Found	<1 EPCC/ml	700 PAC/ml			
745	6-7	14 Ounces	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
746	6-8	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
747	6-7	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
748	6-19	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
749	6-19	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
750	5-21	2 Ounces	In Plant Raw (RT1 36*)		Not Found		25000 PAC/ml			

Analyzed By:	Darneice Lyons		
Plating Date:	05/22/13	Time:	08:15
Temperature w	0.5 °	С	

Comment:

Approved By: Susan Beasley

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CONTROLS:

Equip: 0 Diluent and NB: 0 /	' -		
32.0 °C			
Delvo P5			
Purple			
Yellow			
	Diluent and NB: 0 / 32.0 °C Delvo P5 Purple		