# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

### Sample Collection:

Date:	05/24/2010	Time:	14:00	Collector:	Joe Briscoe			
Tempe	erature Controls:	Raw:	38 °F	Processed:	2	°C	Size:	Half Gallon
Proces	ssor/Distributor:	ALAMANCE FOODS				ID#:	37-46	

## Environmental Microbiology

SAMPLE INFORMATION

### Sample Receipt:

Date: 05/25/2010	Time:	08:00		
Temperature:	Raw:	2.0 °C	Processed:	2.0 °C
Received by:	Joy Ha	yes		

#### Sample Group: ES052510-0164

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
768	9-30	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
769	9-30	15 Ounces	Unipro 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
770	10-1	7 Ounces	Friendly Farm 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
771	9-30	14 Ounces	Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
772	9-30	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
773	10-09	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
774	10-17	7 Ounces	Food Lion 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
775	10-10	7 Ounces	365 Light Organic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
776	10-02	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
777	9-4	8 Ounces	Hood 10%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
778		2 Ounces	In Plant TK #1 Raw 38*		Not Found		<2500 EPAC/g			

**RAW AND PROCESSED DAIRY PRODUCTS** 

Analyzed by:	Darneice Lyons		
Plating Date:	05/25/2010	Time:	09:45
Temperature when analyzed:		2.0 °C	;
SSF:			

Susan Beasley

Approved By:

Firsan Baaley

#### CONTROLS:

PAC: 0 Air Density: 1 /15 min	Equip: 0 Diluent and NB:	0 / -
Incubation temperature: Inhibitor test used: Inhibitor Positive Control:	32.0 °C Delvo P5 Purple	
Inhibitor Negative Control:	Yellow	