# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

#### Sample Collection: Sample Receipt: Date: 05/26/2009 Collector: K. Sykes Date: 05/27/2009 **Time:** 08:00 Time: 11:00 **Temperature Controls:** Raw: 42 °F Processed: 35 °F Size: Half Gallon Temperature: **Raw:** 1.0 °C 0.5 °C Processed: Processor/Distributor: MAPLEVIEW FARM MILK CO ID#: 37-90 Received by: Joy Hayes

#### **Environmental Microbiology**

#### Sample Group: ES052709-0077

# SAMPLE INFORMATION

## **RAW AND PROCESSED DAIRY PRODUCTS**

#### CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
763	6-12	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
764	6-12	Quart	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
765	6-10	Pint	Homo Milk	Not Found	Not Found	3 PCC/ml	<250 EPAC/ml			
766	6-12	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
767	6-12	Pint	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
768	6-15	Quart	Buttermilk	Not Found		39 HSCC/g				
769	5-26	2 Ounces	In Plant Raw (42*)		Not Found		<2500 EPAC/ml			
770	5-26	2 Ounces	Farm Raw (42*)		Not Found		<2500 EPAC/ml	81000		
771	5-26	1/2 Gallon	Glass Bottle						< 25	< 5
772	5-26	1/2 Gallon	Glass Bottle						< 25	< 5
773	5-26	Quart	Glass Bottle						< 10	< 2
774	5-26	Quart	Glass Bottle						20	< 2

Analyzed by:	Joy Hayes		<b>PAC:</b> 0
Plating Date:	05/27/2009	<b>Time:</b> 09:00	Air Density: 0 /15 min
Temperature when analyzed:		0.5 °C	
<b>SSF</b> : 4050			Incubation temperature:
			Inhibitor test used:
			Inhibitor Positive Control:

Approved By: Susan Beasley

## CONTROLS:

Equip:

0

Air Density:	0 /15 min	Diluent and NB:	0 / 0
Incubation ter	mperature:	32.0 °C	
Inhibitor test	used:	Delvo P5	
Inhibitor Posi	tive Control:	Purple	
Inhibitor Nega	ative Control:	Yellow	