# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	06/04/13	Time:	09:00	Collector:	Chris ALexander		
Temper	ature Controls:	Raw:	°C	Processed:	36 °F	Size:	Half Gallon
Process	sor/Distributor:	MILKC	O INC			ID#:	37-82

### Sample Receipt:

Date: 06/05/13	Time: 07:50	
Temperature:	Raw: °C	Processed: 1.0 °C
Received by:	Darneice Lyons	

#### **Environmental Microbiology**

#### Sample Group: ES060513-0169

	SAMPLE INFORMATION			RAW	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
815	6/25	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g					
816	6/25	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g					
817	6/25	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g					
818	6/21	8 Ounces	Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				

#### CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0 / -
Incubation Te	mperature:	32.0 °C	

Approved By: Susa

Analyzed By:Holly BraswellPlating Date:06/05/13

Temperature when Analyzed:

Susan Beasley

Firsan Braaley

Time: 09:10

1.0 °C