RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	06/12/12	Time:	13:00	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw: 3	34 °F	Processed:	33 °F	Size:	Half Gallon
Process	or/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-43

Sample Receipt:

Date: 06/13/12	Time:	08:15		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Joy Hayes			

Environmental Microbiology

Sample Group: ES061312-0118

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS					AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
851	6-29	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
852	6-24	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	350 PAC/ml			
853	6-24	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
854	6-28	14 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
855	6-29	Quart	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
856	6-29	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
857	6-28	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
858	6-28	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
859	7-8	Quart	Non Fat Buttermillk	Not Found		<1 EHSCC/g				
860	7-8	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
861	6-12	2 Ounces	In Plant Raw RT 1 34*		Not Found		4200 PAC/ml			
862	6-12	2 Ounces	In Plant Raw RT 2 34*		Not Found		400000 EPAC/ml			
863	6-12	2 Ounces	In Plant Raw RT 3 33*		Not Found		80000 PAC/ml			
864	6-12	2 Ounces	In Plant Raw RT 4 33*		Not Found		18000 PAC/ml			

Analyzed By: Joy Hayes **Plating Date:** 06/13/12 Temperature when Analyzed:

Time: 10:00 1.0 °C

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0		Equip: 0	
Air Density:	2 /15 min	Diluent and NB:	0/-
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Incubation Ter	mperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit	ive Control:	Purple	
Inhibitor Nega	tive Control:	Yellow	