# **RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

## Sample Collection:

Date:	07/08/14	Time:	09:30	Collector:	Jeff Rich	ardson	
Tempera	ature Controls:	Raw:	°C	Processed:	42 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

### Sample Receipt:

Date: 07	/09/14	Time: 07	7:35		
Temperat	ure:	Raw:	°C	Processed:	0.0 °C
Received	by: Susa	n Beasley	,		

**Environmental Microbiology** 

### Sample Group: ES070914-0122

	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
1030	7/27	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1031	7/27	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1032	7/24	1/2 Gallon	Morning Fresh FF Milk	Not Found	Not Found	<1 EPCC/ml	640 PAC/ml			
1033	7/21	1/2 Gallon	South. Dairies Whole Milk	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
1034	7/23	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1035	7/30	1/2 Gallon	Morning Fresh FF BM	Not Found		<1 EHSCC/g				
1036	7/24	1/2 Gallon	Pet 2% Milk	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	07/09/14	Time: 09:50			
Temperature w	hen Analyzed:	0.0 °C			

Approved By:

: Susan Beasley

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#### CONTROLS:

<b>PAC:</b> 0	Equip: 0	
Air Density: 0 /15 min	Diluent and NB:	0 / -
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	