# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	07/09/13	Time:	14:00	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw: 3	35 °F	Processed:	36 °F	Size:	Half Gallon
Process	or/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-43

## Sample Receipt:

Date: 07/10/13	Time: 07:50		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Darneice Lyons		

**Environmental Microbiology** 

#### Sample Group: ES071013-0117

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINE		AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
969	7-23	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
970	7-26	Half Pint	1% (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
971	7-26	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
972	7-26	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
973	7-26	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
974	7-27	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
975	7-26	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
976	7-26	1/2 Gallon	Whipping Cream	Not Found	Not Found	3 HSCC/g	<250 EPAC/g			
977	8-4	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
978	8-7	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
979	7-9	2 Ounces	Past Cream (PT8 38)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
980	7-9	2 Ounces	In Plant Raw (Rt1 38)		Not Found		65000 PAC/ml			
981	7-9	2 Ounces	In Plant Raw (Rt4 35)		Not Found		12000 PAC/ml			

Analyzed By:	Holly Braswell	
Plating Date:	07/10/13	Time: 08:15
Temperature w	1.0 °C	

Comment:

Approved By:

Susan Beasley

Firean Baaley

#### CONTROLS:

PAC: 0 Air Density: 1 /15 mi	Equip: 1 in Diluent and NB: 0 /
Incubation Temperatur	e: 32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Cont	rol: Purple
Inhibitor Negative Cont	trol: Yellow