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

#### Sample Collection:

Date:	07/25/17	Time:	09:00	Collector:	Chuck W	/ood	
Tempera	ature Controls:	Raw:	37 °F	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	Wholes	some Cou	ntry Creamery	Ý	ID#:	37-166

### Sample Receipt:

Date: 07/26/17	Time: 07:55		
Temperature:	Raw: 3.0 °C	Processed:	3.0 °C
Received by:	Darneice Owens		

**Environmental Microbiology** 

#### Sample Group: ES072617-0152

SAMPLE INFORMATION			DN .	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1305	8-14-17	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1306	8-7-17	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1307	10-7-17	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
1308	10-5-17	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1309	9-21-17	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1310	9-7-17	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1311	8-7-17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1312	8-8-17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	6,200 PAC/ml			
1313	8-8-17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1314	8-29-17	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
1315	9-12-17	6 Ounces	Goat Yogurt Strawberry	Not Found		<1 EHSCC/g				
1316		2 Ounces	In Plant Raw		Not Found		860,000 EPAC/ml			

# CONTROLS:

<b>PAC:</b> 0		Equip: 0			
Air Density:	0 /15 min	Diluent and NB:	0/-		
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Incubation Te	mperature:	32.2 °C			
Inhibitor Test	Used:	Delvo P5			
Inhibitor Posi	tive Control:	Purple			
Inhibitor Nega	ative Control:	Yellow			

Approved By: Susan Beasley

Comment:

Analyzed By: Denise Richardson

Plating Date: 07-26-17

Temperature when Analyzed:

Susan Beasley

**Time:** 10:18

3.0 °C