RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/03/2009	Time:	14:30	Collector:	Kennet	h Sykes	
Temperature Controls:	Raw:	36 °F	Processed:	36 °F	Size: C	Quart
Processor/Distributor:	MAOL	A MILK &	ICE CREAM		ID#: 3	7-43

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:						
Date: 08/04/2009	Time:	08:00				
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C		
Received by: Joy		loy Hayes				

Sample Group: ES080409-0082

RAW AND PROCESSED DAIRY PRODUCTS

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1086	8-20	Half Pint	Skim Milk	Not Found	Not Found	<1 EPCC/ml	490 PAC/ml			
1087	8-20	Half Pint	1% Milk	Not Found	Not Found	<1 EPCC/ml	710 PAC/ml			
1088	8-20	14 Ounces	1% Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	690 PAC/ml			
1089	8-20	14 Ounces	1% Strawberry Milk	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1090	8-20	1/2 Gallon	1% Acidophilus Milk	Not Found		<1 EHSCC/mL				
1091	8-20	Half Pint	2% Milk	Not Found	Not Found	<1 EPCC/ml	610 PAC/ml			
1092	8-20	14 Ounces	Whole (Homo) Milk	Not Found	Not Found	<1 EPCC/ml	770 PAC/ml			
1093	8-30	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1094	8-31	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1095	8-3	2 Ounces	Past. Cream (PT 8 37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1096	8-3	2 Ounces	In Plant Raw (Rt 2 40*)		Not Found		52000 PAC/ml			
1097	8-3	2 Ounces	In Plant Raw (RT 3 36*)		Not Found		62000 PAC/ml			

			CONTROLS:		
Analyzed by:	Susan Beasley		PAC: 1	Equip: 0	
Plating Date:	08/04/2009 Ti	ime: 09:00	Air Density: 2 /15 min	Diluent and NB: 1 / -	
Temperature who	en analyzed: 1.	O ° O			
SSF:			Incubation temperature:	32.0 °C	
			Inhibitor test used:	Delvo P5	
			Inhibitor Positive Control:	Purple	
Approved By:	Susan Beasley		Inhibitor Negative Control:	Yellow	

CONTROLS: