RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Ken Sykes Date: 08/15/2011 **Time:** 15:00 Collector: Date: 08/16/2011 Time: 07:30 **Raw:** 1.0 °C **Temperature Controls: Raw:** 35 °F Processed: 35 °F Size: Quart Processed: 1.0 °C Temperature: Processor/Distributor: MAOLA MILK & ICE CREAM **ID#:** 37-43 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES081611-0115

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		AINERS
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1201	9-1	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1202	8-29	Half Pint	1 % (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1203	9-1	14 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1204	9-1	Half Pint	2 % (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1205	9-1	Half Pint	Homo (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1206	9-1	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	420 PAC/g			
1207	9-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1208	9-14	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1209	9-11	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1210	8-15	2 Ounces	Past Cream (PT8 36*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1211	8-15	2 Ounces	In Plant Raw (RT1 38*)		Not Found	-	110000 PAC/ml			
1212	8-15	2 Ounces	In Plant Raw (RT2 33*)		Not Found		21000 PAC/ml			
1213	8-15	2 Ounces	In Plant Raw (RT3 34*)		Not Found		22000 PAC/ml			
1214	8-15	2 Ounces	In Plant Raw (RT4 36*)		Not Found		35000 PAC/ml			

Analyzed by:	Joy Hayes	
Plating Date:	08/16/2011	Time: 0
Temperature wh	1.0 °C	
SSF:		

08:30

Approved By: Susan Beasley

Firean Baaley

CONTROLS:

Equip: 0		
Diluent and NB:	0/-	
32.0 °C		
Delvo P5		
Purple		
Yellow		
	Diluent and NB: 32.0 °C Delvo P5 Purple	