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

## Sample Collection:

Date: 09/20/2010	Time:	08:30	Collector:	Chris Alexander		
Temperature Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Processor/Distributor:	MILKC	O INC			ID#:	37-82

### **Environmental Microbiology**

## Sample Receipt:

Date: 09/21/2010	Time:	08:00		
Temperature:	Raw:	°C	Processed:	0.5 °C
Received by:	Susan	Beasley		

## Sample Group: ES092110-0163

	SAMPLE INFORMATION		ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1327	Oct. 4	Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1328	Oct. 4	1/2 Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1329	Oct. 9	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1330	Oct. 6	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL					

Analyzed by:	Darneice Lyons		
Plating Date:	09/21/2010	Time:	09:35
Temperature when analyzed:		0.5 °C	
SSF:			

Approved By:

Susan Beasley Turan Baasley

#### 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	