# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	09/22/15	Time: 11:00	Collector:	Jeff Rich	ardson	I
Tempera	ature Controls:	<b>Raw:</b> 36 °F	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKCO INC			ID#:	37-82

## Sample Receipt:

Date: 09/23/15	Time: 07:35		
Temperature:	<b>Raw:</b> 1.0 °C	Processed:	1.0 °C
Received by:	Denise Richardson		

**Environmental Microbiology** 

#### Sample Group: ES092315-0095

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			CONTAINERS				
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1593	10-14	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1594	10/11	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1595	10/10	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1596	10/10	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1597	10-10	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1598	10-10	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1599	10-10	Half Pint	Sealtest 1% Chocolate	Not Found	Not Found	2 HSCC/mL	<250 EPAC/ml			
1600		3 Ounces	RT-O Raw		Not Found		18000 PAC/ml			
1601		3 Ounces	RT-3 Raw		Not Found		7200 PAC/ml			
1602		3 Ounces	RT-6 Raw		Not Found		23000 PAC/ml			
1603		3 Ounces	RT-11 Raw		Not Found		5900 PAC/ml			

Analyzed By:	Denise Richardson			
Plating Date:	09/23/15	Time:	09:00	
Temperature w	1.0 °	С		

Approved By:

Susan Beasley

Frean Brasley

#### CONTROLS:

PAC: 1 Air Density: 1 /15 min	Equip: 0 Diluent and NB:	1/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used: Inhibitor Positive Control: Inhibitor Negative Control:	Delvo P5 Purple Yellow	