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

#### Sample Collection: Sample Receipt: Date: 10/26/2009 **Time:** 10:30 Joe Briscoe Date: 10/27/2009 **Time:** 08:00 Collector: **Temperature Controls: Raw:** 38 °F Temperature: **Raw:** 1.0 °C Processed: 1.0 °C Processed: 2 °C Size: Half Gallon Processor/Distributor: DAIRYFRESH LLC Winston Salem ID#: 37-83 Received by: Darneice Lyons

#### **Environmental Microbiology**

## Sample Group: ES102709-0064

### 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
1503	11-9	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1504	11-7	Half Pint	2 %	Not Found	Not Found	<1 EPCC/ml	780 PAC/ml			
1505	11-10	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
1506	11-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1507	11-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1508	11-9	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1509	11-8	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1510	11-8	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1511	11-15	Half Pint	Whole Buttermilk	Not Found		<1 EHSCC/g				
1512	11-13	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1513		4 Ounces	In Plant Raw #3		Not Found	-	19000 PAC/ml			
1514		4 Ounces	Past Cream Tk #15	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

		CONTROLS:		
Analyzed by:	Susan Beasley	<b>PAC:</b> 0	Equip: 0	
Plating Date:	10/27/2009 <b>Time:</b> 09:00	Air Density: 1 /15 min	Diluent and NB: 0 / -	
Temperature whe	en analyzed: 1.0 °C			
SSF:		Incubation temperature:	32.0 °C	
		Inhibitor test used:	Delvo P5	
		Inhibitor Positive Control:	Purple	
Approved By:	Susan Beasley	Inhibitor Negative Control:	Yellow	