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

## Sample Collection:

Date:	11/15/16	Time:	08:30	Collector:	Jeff Rich	ardson	
Tempera	ture Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

## Sample Receipt:

Date: 11/16/16	Time: 07:30	
Temperature:	Raw: °C	Processed: 1.0 °C
Received by:	Denise Richardson	

**Environmental Microbiology** 

#### Sample Group: ES111616-0151

	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
2025	12-3	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2026	12-3	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2027	12-3	1/2 Gallon	Sealtest FF	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2028	12-3	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2029	12-7	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
2030	12-4	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
2031	12-5	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				

Analyzed By:	Denise Richards	on
Plating Date:	11/16/16	Time: 08:25
Temperature w	/hen Analyzed:	1.0 °C

Comment:

Approved By: Susan Beasley

Frean Beasley

#### CONTROLS:

<b>PAC:</b> 0		Equip: 0	
Air Density:	0 /15 min	Diluent and NB:	0/-
Incubation Ter	mperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit	ive Control:	Purple	
Inhibitor Nega	tive Control:	Yellow	