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

## Sample Collection:

# Date:11/29/16Time:10:30Collector:Joe BriscoeTemperature Controls:Raw:36 °FProcessed:1.5 °CSize:Half GallonProcessor/Distributor:DAIRYFRESH LLC Winston SalemID#:37-83

## Sample Receipt:

Date:	11/30/16	<b>Time:</b> 07:	25	
Temperature:		<b>Raw:</b> 1.0 °	°C Processed:	1.0 °C
Receiv	ed by:	Denise Richards	on	

### **Environmental Microbiology**

#### Sample Group: ES113016-0094

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
2069	12-14	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2070	12-11	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2071	12-16	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	540 PAC/ml			
2072	12-14	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	950 PAC/ml			
2073	12-14	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2074	12-14	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2075	12-14	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	3100 PAC/ml			
2076	12-23	1/2 Gallon	Skim B. M.	Not Found		<1 EHSCC/g				
2077	12-27	1/2 Gallon	Whole B. M.	Not Found		<1 EHSCC/g				
2078		100 mL	In Plant Raw #5 36*		Not Found		5700 PAC/ml			

Analyzed By:	Denise Richards	son	
Plating Date:	11-30-16	Time:	08:20
Temperature w	1.0 °	С	

Comment:

Approved By: Susan Beasley

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#### CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 1 Diluent and NB:	0/-
Incubation Ter	mperature:	31.5 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit Inhibitor Nega		Purple Yellow	