# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	12/04/12	Time:	14:00	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw: 3	35 °F	Processed:	36 °F	Size:	Half Gallon
Process	or/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-043

## Sample Receipt:

Date: 1	2/05/12	Time:	07:45		
Tempera	ature:	Raw:	3.0 °C	Processed:	1.0 °C
Receive	d by: [	Darneice Ly	/ons		

**Environmental Microbiology** 

#### Sample Group: ES120512-0149

SAMPLE INFORMATION			DN .	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINER	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1735	12-21	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
1736	12-17	Half Pint	Fat Free Strawberry	Not Found		<1 EHSCC/mL	500 PAC/ml			
1737	12-20	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	3200 PAC/ml			
1738	12-20	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	2800 PAC/ml			
1739	12-21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	1200 PAC/ml			
1740	12-20	Quart	Homo	Not Found	Not Found	<1 EPCC/ml	620 PAC/ml			
1741	12-20	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	1400 PAC/g			
1742	12-18	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	810 PAC/g			
1743	12-30	Quart	NonFat Buttermilk	Not Found		<1 EHSCC/g				
1744	1-2	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				
1745	12-4	2 Ounces	Past Cream PT8	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1746	12-4	2 Ounces	In In Plant Raw RT 2 38		Not Found		2500 PAC/ml			
1747	12-4	2 Ounces	In Plant Raw RT3 35		Not Found		6100 PAC/ml			

Analyzed By:	Susan Beasley	
Plating Date:	12/05/12	Time: 11:40
Temperature w	hen Analyzed:	1.0 °C

Comment:

Approved By: Susan Beasley

Trean Baaley

#### CONTROLS:

Equip: 0 Diluent and NB:	0 /
3105 ° C	
Delvo P5	
Purple	
Yellow	
	Diluent and NB: 3105 °C Delvo P5 Purple