RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/09/13	Time:	13:15	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw:	°C	Processed:	33 °F	Size:	Half Gallon
Process	or/Distributor:	MAOLA	A MILK &	ICE CREAM		ID#:	37-43

Sample Receipt:

Date: 12/10/13	Time: 07:50	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES121013-0091

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
1763	12-27	Half Pint	Skim (paper)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1764	12-24	Half Pint	Chocolate Fat Free (paper)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1765	12/26	Half Pint	1% (plastic)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1766	12-29	14 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1767	12-29	14 Ounces	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1768	12-29	14 Ounces	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1769	12-25	14 Ounces	Chocolate (Whole)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1770	12-27	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1771	12-24	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1772	1-4	Quart	Holiday Custard	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1773	1-5	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1774	1-3	Quart	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1775	1-5	1/2 Gallon	Buttermilk Blend	Not Found		<1 EHSCC/g				

Analyzed By:	Darneice Lyons	
Plating Date:	12/10/13	Time: 10:40
Temperature w	0.0 °C	

Comment:

Approved By: Susan Beasley

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CONTROLS:

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