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

## Sample Collection:

Date:	12/11/17	Time:	12:30	Collector:	Chuck W	/ood	
Tempera	ature Controls:	Raw:	38 °F	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	Wholes	some Cou	ntry Creamery	Ý	ID#:	37-166

## Sample Receipt:

Date: 12/12/17	Time: 07:30		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Darneice Owens		

**Environmental Microbiology** 

### Sample Group: ES121217-0131

	SAMPLE IN	FORMATIC	<b>N</b>	RA	W AND PRO	CESSED DAIRY PRO	DUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
2274	12/25/17	1/2 Gallon	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2275	03/06/18	Quart	Unsweetened Yogurt	Not Found		<1 EHSCC/g				
2276	12/26/17	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2277	01/16/18	6 Ounces	Goat Yogurt Plain	Not Found		<1 EHSCC/g				
2278	12/26/17	16 Ounces	Eggnog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2279	01/01/18	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2280	12/26/17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2281	12/18/17	16 Ounces	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2282	01/18/18	16 Ounces	Buttermilk	Not Found		<1 EHSCC/g				
2283	02/08/18	12 Ounces	Keifer	Not Found		<1 EHSCC/g				
2284		100 mL	In-Plant Raw		Not Found		7,600 PAC/ml	210,000		

#### **SSF:** 4050

Analyzed By:	Darneice Owens		
Plating Date:	12/12/17	Time:	08:25
Temperature when Analyzed:		1.0 °	С
Comment:			

Approved By: Susan Beasley

Turan Beasley

#### CONTROLS:

<b>PAC:</b> 0	<b>Equip:</b> 0			
Air Density: 1 /15 min	Diluent and NB:	0/-		
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			