RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	01/03/17	Time:	13:30	Collector:	Mike De	nnis	
Tempera	ature Controls:	Raw:	°C	Processed:	4.0°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	R FARM	S		ID#:	37-087

Sample Receipt:

Date: 01/04/17	Time: 07:35	
Temperature:	Raw: °C	Processed: 2.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES010417-0128

	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	
10	Jan.22	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
11	Jan.22	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
12	Jan.23	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
13	Jan.17	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
14	Jan.22	1/2 Gallon	Skim	Not Found	Not Found	47 PCC/ml	<250 EPAC/ml				
15	Jan.20	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
16	Jan.16	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				

Analyzed By:	Denise Richardson		
Plating Date:	01-04-17	Time: 09:15	
Temperature when Analyzed:		2.0 °C	
Comment:			

Approved By: Susan Beasley

Firean Brasley

CONTROLS:

PAC: 0		Equip: 1	
Air Density:	0 /15 min	Diluent and NB:	0/-
Incubation Te	mperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit	tive Control:	Purple	
Inhibitor Nega	tive Control:	Yellow	