RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	01/07/13	Time:	11:10	Collector:	K. Sykes	3	
Tempera	ature Controls:	Raw:	39 °F	Processed:	°C	Size:	2 Ounces
Process	or/Distributor:	JACKS	SON DAIR	Y		ID#:	37-89

Sample Receipt:

Date: 01/07/13	Time: 14:25		
Temperature:	Raw: 1.5 °C	Processed:	°C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES010813-0174

	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
1	1-7	2 Ounces	Farm Raw A (39*)		Not Found		260000 EPAC/ml	180000		
2	1-7	2 Ounces	Farm Raw B (38*)		Not Found		<2500 EPAC/ml	540000		
3	1-7	2 Ounces	In Plant Raw (38*)		Not Found		>2,000,000 EPAC/ml			

Analyzed By:	Susan Beasley	
Plating Date:	01/08/13	Time: 10:40
Temperature v	2.5 °C	
SSF: 4070		

Comment:

Approved By: Su

By: Susan Beasley

Firsan Baasley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 1 /15 min	Diluent and NB:	0/-
Incubation Temperature:	31.5 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	