RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01	/08/13	Time:	09:30	Collector:	Chris Al	exande	r
Temperatu	re Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Processor/	Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 01/09/13	Time: 09:10	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES010913-0162

	SAMPLE INFORMATION		RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
38	1/25	Quart	Fat Free BM	Not Found		<1 EHSCC/g				
39	1/22	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
40	1/25	1/2 Gallon	40% Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
41	1/26	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	920 PAC/g			
42	1/23	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				

Analyzed By:	Susan Beasley	
Plating Date:	01/09/13	Time: 13:00
Temperature w	0.0 °C	

Approved By:

Susan Beasley

Freak Baaley

CONTROLS:

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