RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	01/15/13	Time:	13:30	Collector:	Michael	J. Den	nis
Temper	ature Controls:	Raw:	4.5 °C	Processed:	4.0°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	IS		ID#:	37-087

Sample Receipt:

Date: 01/16/13	Time: 09:25	
Temperature:	Raw: 2.0 °C	Processed: 0.5 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES011613-0168

	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
86	Feb. 01	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
87	Feb. 01	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
88	Feb. 01	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			
89	Feb. 01	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
90	Feb. 01	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
91	Feb. 01	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
92	Feb. 02	1/2 Gallon	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
93	Feb. 01	Gallon	Buttermilk	Not Found		<1 EHSCC/g				
94	Feb. 06	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g				
95	Feb. 11	1/2 Gallon	Non - Fat Buttermilk	Not Found		<1 EHSCC/g				
96	Feb. 28	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
97	Mar. 02	8 Ounces	Lite Sour Cream	Not Found		>150 EHSCC/g				
98	Mar. 11	16 Ounces	Fat Free Sour Cream	Not Found		>150 EHSCC/g				
99	Mar. 09	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
100		100 mL	In Plant Raw		Not Found		43000 PAC/ml			

Analyzed By:	Darneice Lyons		
Plating Date:	01/16/13	Time:	10:40
Temperature w	2.0 °	С	

Comment:

Approved By: Susan Beasley

Trean Baaley

CONTROLS:

PAC: 0 Air Density: 2 /15 min	Equip: 0 Diluent and NB: 0	0/-
Incubation Temperature:	31.5 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	