# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	01/26/16	Time:	00:01	Collector:	Jeff Rich	ardsor	1
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-82

### Sample Receipt:

Date: 01/27/16	Time: 07:40		
Temperature:	Raw: °C	Processed:	°C
Received by:	Denise Richardson		

**Environmental Microbiology** 

#### Sample Group: ES012716-0109

	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
178		Gallon	Container Line 1 Blue Cap						< 50	<10
179		Gallon	Container Line 2 Blue Cap						< 50	<10
180		Gallon	Container Line 3 Blue Cap						< 50	<10
181		Gallon	Container Line 4 Blue Cap						< 50	<10
182		Gallon	Container Line 4 Blue Cap						< 50	<10
183		Gallon	Container Line 5 Blue Cap						< 50	<10

#### CONTROLS:

				<b>PAC:</b> 0		Equip: 0	
Analyzed By:	Denise Richardson		Air Density:	0 /15 min	Diluent and NB:	- / 0	
Plating Date:	01/27/16	Time:	10:20	-			
-				Incubation Temperature:		32.0 °C	

**Comment:** Time of collection not given; 12:01 AM assumed.

Approved By: Susan Beasley

Trean Baaley