RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	01/30/17	Time:	09:30	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw:	36 °F	Processed:	38 °F	Size:	Pint
Process	or/Distributor:	MAPLE	EVIEW FA	RM MILK CO		ID#:	37-090

Sample Receipt:

Date: 01/30/17	Time: 11:05		
Temperature:	Raw: 0.0 °C	Processed:	1.0 °C
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES013017-0052

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
138	2-21	Quart	Buttermilk	Not Found		<1 EHSCC/g				
139	2-14	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
140	2-17	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
141	2-14	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
142	2-17	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
143	2-14	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
144		4 Ounces	In Plant Raw		Not Found		2600 PAC/ml			
145		4 Ounces	Farm Raw		Not Found		3600 PAC/ml	540,000		
146		Quart	Glass Bottle						< 10	<2
147		Quart	Glas Bottle						10	<2
148		1/2 Gallon	Glass Bottle						25	<5
149		1/2 Gallon	Glass Bottle						< 25	<5

SSF: 4070

Analyzed By:	Darneice Owens		
Plating Date:	01/31/17	Time:	07:45
Temperature w	2.6 °	С	

Approved By: Susan Beasley

Freak Brasley

CONTROLS:

PAC: 0	Equip: 0
Air Density: 0 /15 min	Diluent and NB: 0/0
la sub stica Tourne astures	
Incubation Temperature:	32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Control:	Purple
Inhibitor Negative Control:	Yellow