RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:							Sample Receipt:				
Date: 01/30/2012 Time: 11:30 Collector: Jo				be Briscoe		Date: 01/3	31/2012 Tir	ne: 08:00			
Tempe	erature Contr	ols: Raw	v: °C Processed:	°C Size:		Temperature:	ıre: Ra	w: °C	Processed:	°C	
Processor/Distributo		tor: DAI	RYFRESH SS-HIGH POINT	I D#: 37	-SS102	Received I	b y: Da	rneice Lyons			
Enviro	onmental M	icrobiology						Sam	ple Group: ES013	112-0150	
SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS					CONT	AINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm <i>I</i> Cou		PRBC	PRCC	
140		Gallon	Gal 518						< 50	< 10	
141		Gallon	Gal 520						< 50	< 10	
142		Gallon	Gal 520						< 50	< 10	
143		Gallon	Gal 522						< 50	< 10	
							CONTROLS:				
Analyzed by:		Darneice L	yons				PAC: 0		Equip: 0		
Plating Date:		01/31/2012					Air Density:	0 /15 min	Diluent and NB:	-/0	
Ter	nperature wi	hen analyzed	: °C								
SSF:			U U				Incubation temperature: Inhibitor test used:		32.0 °C		
Approved By:		Susan Bea	asley				Inhibitor Positive Control:				
		Turant	Gaaley				Inhibitor Nega	ative Control:			