RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/31/2011	Time:	10:30	Collector:	Jo	e Bris	scoe	
Temperature Controls:	Raw:	36 °F	Processed:	2	°C	Size:	Half Gallon
Processor/Distributor:	DAIRYI Salem	FRESH L	LC Winston			ID#:	37-83

Sample Receipt:

Date: 02/01/2011	Time:	08:15		
Temperature:	Raw:	1.5 °C	Processed:	1.0 °C
Received by:	Joy Ha	yes		

Environmental Microbiology

Sample Group: ES020211-0018

	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
136	2-12	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
137	2-12	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
138	2-14	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
139	2-15	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
140	2-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
141	2-12	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
142	2-12	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
143	2-13	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
144	2-21	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
145	2-22	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
146		4 Ounces	In Pant Raw #3 36*		Not Found		21000 PAC/ml			
147		4 Ounces	Past Cream 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed by:	Susan Beasley		
Plating Date:	02/01/2011	Time:	09:45
Temperature when analyzed:		1.0 °C	;
SSF:			

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0 / -
Incubation ter Inhibitor test Inhibitor Posi Inhibitor Nega	used: tive Control:	32.0 °C Delvo P5 Purple Yellow	