RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/01/16	Time:	14:00	Collector:	Joe Brise	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	DAIRY	FRESH S	S-HIGH POIN	IT	ID#:	37-SS102

Sample Receipt:

Date: 02/02/16	Time: 07:25		
Temperature:	Raw: °C	Processed:	°C
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES020216-0130

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
198		Gallon	GAL 4						< 50	<10
199		Gallon	GAL 520						< 50	<10
200		Gallon	GAL 524						< 50	<10
201		Gallon	GAL 518						< 50	<10

CONTROLS:

				PAC: 0		Equip: 0	
Analyzed By:	Denise Richardson			Air Density:	0 /15 min	Diluent and NB:	-/0
Plating Date:	02/02/16	Time:	09:35				
-				Incubation Ter	nperature:	32.0 °C	

Comment:

Approved By: Susan B

Susan Beasley

Trean Baaley