RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/02/16	Time:	08:00	Collector:	Chuck W	/ood	
Tempera	ature Controls:	Raw:	°C	Processed:	38 °F	Size:	Quart
Process	or/Distributor:	Wholes	some Cou	intry Creamery	/	ID#:	37-166

Sample Receipt:

Date: 02/02/16	Time: 12:05	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES020216-0182

	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	
212	2-16-16	Quart	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml				

Analyzed By:	Denise Richardso	n	
Plating Date:	02/23/16	Time:	09:15
Temperature w	hen Analyzed:	2.5 °(C

Comment:

Approved By: Susan Beasley

Firean Baasley

CONTROLS:

PAC: 0	Equip: 0			
Air Density: 0 /15 min	Diluent and NB:	0 / -		
	00.0			
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			