RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/03/14	Time:	10:30	Collector:	Jeff Rich	nardsor	1
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-082

Sample Receipt:

Date: 02/04/14	Time: 07:40		
Temperature:	Raw: °C	Processed:	°C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES020414-0159

	SAMPLE INFORMATION		RAW AND PROCESSED DAIRY PRODUCTS					CONTAINE		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
181		Gallon	Container, Line 1						LA	LA
182		Gallon	Container, Line 2						LA	LA
183		Gallon	Container, Line 3						LA	LA
184		Gallon	Container, Line 4						LA	LA
185		Gallon	Container, Line 5						LA	LA
186		Gallon	Container, Line 5						LA	LA

CONTROLS:

			PAC: 13	Equip: 25
Analyzed By:	Susan Beasley		Air Density: 13 /15 min	Diluent and NB: - / 13
Plating Date:	02/04/13	Time: 10:15		
			Incubation Temperature:	32.0 °C

Comment: All control plates >10 colonies. (Suspect Nutrient Broth used for controls was contaminated since container plates were not affected. Report as Lab Accident and request resampling. (SB)

Approved By: Susan Beasley

Freak Baaley