RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/05/13	Time:	08:30	Collector:	Chris Ale	exande	r
Tempera	ature Controls:	Raw:	°C	Processed:	36 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 02/06/13	Time: 08:00	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES020613-0126

	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
177	2/22	1/2 Gallon	Whole Milk (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
178	2/19	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
179	2/22	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
180	2/22	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
181	2/20	1/2 Gallon	Nutrish	Not Found		5 HSCC/mL				
182	2/20	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	630 PAC/g			
183	2/22	1/2 Gallon	40 % Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	Darneice Lyons		
Plating Date:	02/06/13	Time:	08:50
Temperature w	0.0 °	С	

Comment:

Approved By:

By: Susan Beasley

Freak Baaley

CONTROLS:

PAC: 0	Equip: 0		
Air Density: 1 /15 min	Diluent and NB:	0/-	
	24.4.90		
Incubation Temperature:	31.1 °C		
Inhibitor Test Used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		