RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:					Sample Receipt:				
Date: 02/07/2012	Time: 09:30	Collector:	Chris Alex	xander	Date: 02/08/2012	Time:	07:40		
Temperature Controls:	Raw: 36 °F	Processed:	36 °F S	Size: Half Gallon	Temperature:	Raw:	0.5 °C	Processed:	0.5 °C
Processor/Distributor:	MILKCO INC		I	D#: 37-82	Received by:	Joy Ha	yes		

Environmental Microbiology

Sample Group: ES020812-0157

	SAMPLE INFORMATION		ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
171	2/25	4 Ounces	Homo Bag-n-Box	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
172	2/25	4 Ounces	Past Cream PT-9 36*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
173	2/24	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
174	2/24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
175	2/24	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
176	2/24	8 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
177	2/21	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
178	2/25	1/2 Gallon	40 % Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
179		4 Ounces	Raw Reclaim		Not Found		<2500 EPAC/ml			
180		4 Ounces	In Plant Raw RT-8 36*		Not Found		16000 PAC/ml			
181		4 Ounces	In Plant Raw RT-9 36*		Not Found		3400 PAC/ml			
182		4 Ounces	In Plant Raw RT-0 35*		Not Found		10000 PAC/ml			

Analyzed by:	Joy Hayes	
Plating Date:	02/08/2012	Time: 08:15
Temperature whe	0.5 °C	
SSF:		

Approved By:

Susan Beasley

CONTROLS:

Equip: 0			
Diluent and NB: 0/-			
32.0 °C			
Delvo P5			
Purple			
Yellow			