## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:						Sample Receipt:					
<b>Date:</b> 02/08/2011 <b>Time:</b> 09:30 <b>Collector:</b>			Chris Alexander		Date: 02/0	09/2011 <b>Time:</b> 08	Time: 08:00				
Temperature Controls:		ols: Raw	: °C Processed	34 °F Size: Half Gallon		Temperatu	ure: Raw:	°C	Processed: 0.0 °C		
Processor/Distributor: MILKCO INC			<b>ID#:</b> 37-82		Received by: Susan		sley				
Enviro	onmental M	icrobiology						Samp	ole Group: ES0	20911-0141	
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	
182	Feb 19	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
183	Feb 25	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
184	Feb 26	1/2 Gallon	Nonfat BM	Not Found		<1 EHSCC/g					
185	Feb 25	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g					
186	Mar 01	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g					
							C	:			
Analyzed by: S		Susan Bea	asley				<b>PAC:</b> 0		Equip: 0		
Plating Date:		02/09/201 <sup>-</sup>	1 <b>Time:</b> 08:45				Air Density: 0 /15 n	nin	Diluent and N	<b>3:</b> 0/-	
Ter	nperature w	hen analyzed:	0.0 °C								
SS	F:						Incubation temperatu	re:	32.0 °C		
							Inhibitor test used:		Delvo P5		
							Inhibitor Positive Cor	ntrol:	Purple		
Арр	proved By:	Susan Bea	asley Turn Bag	alex			Inhibitor Negative Co	ntrol:	Yellow		

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