RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:					Sample Receipt:	Sample Receipt:				
Date: 02/16/2009	Time: 09:15	Collector:	Ken Syk	es	Date: 02/16/2009	Time:	13:50			
Temperature Controls:	Raw: 36 °F	Processed:	36 °F	Size: Half Gallon	Temperature:	Raw:	0.5 °C	Processed:	0.0 °C	
Processor/Distributor:	JACKSON DAIF	RY		I D#: 37-89	Received by:	Joy Hay	/es			

Environmental Microbiology

Sample Group: ES021609-0020

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
208	2-27	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
209	2-27	Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
210	2-27	1/2 Gallon	2 % Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
211	2-27	1/2 Gallon	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
212	2-27	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
213	2-16	2 Ounces	In Plant Raw (36*)		Not Found		<2500 EPAC/ml			
214	2-16	2 Ounces	Farm Raw B (36*)		Not Found		<2500 EPAC/ml	580000		

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 0 /15 min	Diluent and NB:	0/-
Incubation temperature:	32.0 °C	
Inhibitor test used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	

 Plating Date:
 02/17/2009
 Time:
 09:00

 Temperature when analyzed:
 2.0 °C
 2.0 °C

 SSF:
 4080
 C

Benjamin Saavedra

Approved By: Susan Beasley

Analyzed by: