RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/19/18	Time:	10:15	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw:	35 °F	Processed:	42 °F	Size:	16 Ounces
Process	or/Distributor:	ALAM	ANCE FO	ODS		ID#:	37-46

Sample Receipt:

Date: 02/19/18	Time: 12:00		
Temperature:	Raw: 2.0 °C	Processed:	2.0 °C
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES021918-0009

	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
289	8/12	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
290	8/4	14 Ounces	Dairymens 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
291	8/4	15 Ounces	Bareman's 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
292	8/18	7 Ounces	365 32	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
293	8/5	14 Ounces	Publix 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
294	8/4	15 Ounces	Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
295		4 Ounces	Plant Raw (Tank 2)		Not Found		<2,500 EPAC/g			

Analyzed By:	Darneice Owens				
Plating Date:	02/20/18	Time: 08:15			
Temperature w	2.0 °C				
Comment:					

Approved By: Susan Beasley

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CONTROLS:

PAC: 0		Equip: 0			
Air Density:	0 /15 min	Diluent and NB:	0 / -		
Incubation Ter	mperature:	32.0 °C			
Inhibitor Test	Used:	Delvo P5			
Inhibitor Posit	ive Control:	Purple			
Inhibitor Nega	tive Control:	Yellow			