RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02	/20/17	Time:	08:00	Collector:	Ginger V	Vlborn	
Temperatur	e Controls:	Raw: 5	5 °C	Processed:	35 °F	Size:	Half Gallon
Processor/	Distributor:	JACKS	ON DAIR	Y		ID#:	37-89

Sample Receipt:

Date: 02/	20/17 Time	: 10:10		
Temperatu	ure: Raw:	3.5 °C	Processed:	2.0 °C
Received	by: Denise Ric	hardson		

Environmental Microbiology

Sample Group: ES022017-0012

	SAMPLE IN	FORMATIC	N	RA	W AND PRO	CESSED DAIRY PRO	DUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
271	3-6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
272	3-6	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
273	3-6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
274	3-6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
275		3 Ounces	Raw		Not Found		120,000 PAC/ml			
276		4 Ounces	Thornton Raw		Not Found		<2,500 EPAC/ml	360,000		

SSF: 4100

Analyzed By:	Darneice Owens		
Plating Date:	02/21/17	Time:	08:05
Temperature when Analyzed:		3.1 °	С

Comment:

Approved By: Susan Beasley

Firsan Beasley

CONTROLS:

PAC: 0	Equip: 0
Air Density: 0 /15 m	in Diluent and NB: 0/-
Incubation Temperatur	re: 32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Cont	rol: Purple
Inhibitor Negative Con	trol: Yellow