## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:											Sample R	Receipt:					
Temperature Controls: Raw: NA °C Proce								Date: 02/21/2012 Temperature: Received by:		<b>Time:</b> 08:00							
											Raw:			: 2.0	O°C		
Processor/Distributor: Origin Food Group Environmental Microbiology						ID#. 37-105				Joy Hayes		ple Group: ES022112-0160					
SAMPLE INFORMATION										ROCES	CESSED DAIRY PRODUCTS			CONTAINERS			
Lab No.	Code Date	Size			ription			Residual Phos	Inhibito	Р	etrifilm Coliform Count		trifilm Aerobic Count	DMSCC		RBC	PRCC
238	Mar. 2	8 Our	ices	Yogur	t - Bluebe	erry	N	lot Found		<1	EHSCC/g						
					CONTROLS:												
Analyzed by:			Darneice Lyons								PAC:	0		Equip:	0		
Plating Date:			02/21/2012 <b>Time:</b> 09:10						Air Density			<b>nsity:</b> 0 /15 r	nin	Diluent an	d NB:	0 /-	
Temperature when analyzed: 2.0 °C			;														
SSF:											Incubation temperature: Inhibitor test used:		ire:	32.0 °C			
													or Positive Co	ntrol:			
Approved By:		Susan Beasley		sley	Trean Baaley		leg					Inhibitor Negative Control:					