RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Samp	le Collectio	on:					Sample Receipt:							
Date: 02/21/2012			Г іте: 15:10	Collector:	Joe Bri	scoe		Date: 02/22/20	2/2012 Tin	ne: 07:45				
Temperature Contro		rols: I	Raw: °C	Processed:	°C	Size:		Temperature	re: Ra	w: °C	Р	rocessed:	°C	
Proce	ssor/Distribu		Consolidated C Thomasville	ontainers		ID#:	37-S103	Received b	y: Da	rneice Lyons				
Envir	onmental N	licrobiolo	gy							5	Sample	Group: ES022	2212-0132	
SAMPLE INFORMATION						RAW AND PROCESSED DAIRY PRODUCTS						CONTAINERS		
Lab	Code				F	Residual	I	Petrifilm Coliform	Petrifilm A	erobic				
No.	Date	Size	Descrip	tion		Phos	Inhibitor	Count	Cou	nt DN	ISCC	PRBC	PRCC	
283		Gallon	Gal 30									< 50	< 10	
284		Gallon	Gal 31									< 50	< 10	
285		Gallon	Gal 32									< 50	< 10	
286		Gallon	Gal 33									< 50	< 10	
										CONTR	OLS:			
Analyzed by: D		Darneio	Darneice Lyons						PAC: 0		E	Equip: 0		
Plating Date:		02/22/2	012 T i	i me: 09:30					Air Density:	0 /15 min	D	Diluent and NB:	-/0	
Те	mperature w	hen analyz	zed:	°C										
SSF:								Incubation ter	mperature:	3	2.0 °C			

Approved By:

Susan Beasley Turan Branley

Incubation temperature: 32.0 °C Inhibitor test used: Inhibitor Positive Control: Inhibitor Negative Control:	PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:
Inhibitor test used: Inhibitor Positive Control:	Incubation ter	nnerature:	32.0 °C
		•	02.0 0
Inhibitor Negative Control:	Inhibitor Posi	tive Control:	
	Inhibitor Nega	ative Control:	