RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/22/16	Time:	14:30	Collector:	Michael Dennis		
Tempera	ature Controls:	Raw:	°C	Processed:	4.0 °C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	IS		ID#:	37-087

Sample Receipt:

Date: 02/23/16	Time: 07:30	
Temperature:	Raw: °C	Processed: 1.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES022316-0134

	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
270	Mar. 8	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
271	Mar. 8	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
272	Mar. 5	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
273	Mar. 8	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
274	Mar. 8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
275	Mar. 8	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
276	Mar. 7	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	Darneice Owens	
Plating Date:	02/23/16	Time: 09:35
Temperature w	1.0 °C	
Comment:		

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 1	
Air Density: 1 /15 min	Diluent and NB:	0/-
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Incubation Temperature:	32.5 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	