RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	02/23/15	Time:	10:00	Collector:	Jeff Rich	ardson	
Tempera	ature Controls:	Raw:	°C	Processed:	37 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 02/24/15	Time: 08:00		
Temperature:	Raw: °C	Processed:	1.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES022515-0002

	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	
323	3/12	1/2 Gallon	Sealtest Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
324	3/14	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
325	3/15	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g					
326	3/12	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
327	3/15	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g					
328	3/16	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g					
329	3/13	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
330	3/9	Quart	Kahana 2% Coffee Van Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
331	3/9	Quart	Kahana 2% Coffee Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				

Analyzed By:	Susan Beasley	
Plating Date:	02/24/15	Time: 09:50
Temperature w	hen Analyzed:	1.0 °C

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0		Equip: 2				
Air Density:	0 /15 min	Diluent and NB:	0 / -			
Incubation Ter	nperature:	32.0 °C				
Inhibitor Test I	Jsed:	Delvo P5				
Inhibitor Positi	ive Control:	Purple				
Inhibitor Negat	tive Control:	Yellow				