# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

# Sample Collection:

Date:	02/26/13	Time:	12:00	Collector:	Joe Brise	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	DAIRY	FRESH S	S-HIGH POIN	IT	ID#:	37-SS102

## Sample Receipt:

Date: 02/27/13	Time: 07:45		
Temperature:	Raw: °C	Processed:	°C
Received by:	Darneice Lyons		

**Environmental Microbiology** 

## Sample Group: ES022713-0044

	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	
305		Gallon	Gal 5						< 50	<10	
306		Gallon	Gal 525						< 50	<10	
307		Gallon	Gal 518						< 50	<10	
308		Gallon	Gal 520						< 50	<10	

#### CONTROLS:

Analyzed By:	Darneice Lyons			<b>PAC:</b> 0		Equip:	0	
Plating Date:	02/27/13	Time:	11:00	Air Density:	0 /15 min	Diluent a	nd NB:	-/0
				Incubation Ten	nperature:	31.3 °C		

### Comment:

Approved By: Susa

Susan Beasley

Trean Baaley