RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/01/2010	Time:	11:00	Collector:	Jo	e Bris	coe	
Temperature Controls:	Raw:	36 °F	Processed:	2	°C	Size:	Half Gallon
Processor/Distributor:	DAIRY	FRESH-H	ligh Point			ID#:	37-102

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 03/02/2010	Time:	08:00		
Temperature:	Raw:	1.5 °C	Processed:	1.5 °C
Received by:	Joy Ha	yes		

Sample Group: ES030210-0196

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
314	3-15	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
315	3-15	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	550 PAC/ml			
316	3-18	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
317	3-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
318		4 Ounces	Baking Buttermilk #9 38*	Not Found		<1 EHSCC/g				
319		4 Ounces	40% Past. Cream #14 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
320	3-17	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
321		4 Ounces	In Plant Raw #3 36*		Not Found	Ũ	9400 PAC/ml			

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley		
Plating Date:	03/02/2010	Time:	09:20
Temperature when analyzed:		1.5 °C	;
SSF:			

Approved By: Susan Beasley

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CONTROLS:

PAC: 0		Equip: 0	
Air Density	y: 0 /15 min	Diluent and NB:	0/-
Incubation	temperature:	32.0 °C	
Inhibitor te	est used:	Delvo P5	
Inhibitor P	ositive Control:	Purple	
Inhibitor N	egative Control:	Yellow	