RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/02/15	Time:	12:30	Collector:	Joe	e Bris	coe	
Temperation	ature Controls:	Raw: 3	34 °F	Processed:	2	°C	Size:	Half Gallon
Process	or/Distributor:	ALAMA	NCE FO	ODS			ID#:	37-46

Sample Receipt:

Date: 03/03/15	Time: 07:30		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES030315-0162

	SAMPLE IN	NFORMATIC	ON	RA	W AND PRO	CESSED DAIRY PRO	DUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
362	7-10	13 Ounces	Weis 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
363	7-2	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
364	7-2	14 Ounces	Best Yet 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
365	7-10	7 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
366	7-2	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
367	7-2	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
368	7-11	7 Ounces	Laura Lynn 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
369	7-4	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
370	7-3	15 Ounces	Chocolate Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
371		15 Ounces	Classic Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
372		200 mL	In Plant Raw #2 34*		Not Found		<2500 EPAC/g			

Analyzed By:	Darneice Owens				
Plating Date:	03/03/15	Time: 08:45			
Temperature w	/hen Analyzed:	1.0 °C			
Comment:					

Approved By: Susan Beasley

Frean Baasley

CONTROLS:

PAC: 0	Equip: 0
Air Density: 0 /15 mir	Diluent and NB: 0/-
Incubation Temperature Inhibitor Test Used: Inhibitor Positive Contro Inhibitor Negative Contr	Delvo P5 DI: Purple