RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/03/14	Time:	08:30	Collector:	Jeff Rich	nardsor	l
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC SI	INGLE SERVI	CE	ID#:	37-082

Sample Receipt:

Date: 03/04/14	Time: 12:45		
Temperature:	Raw: °C	Processed:	°C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES030414-0033

	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	
347		Gallon	Jug Line 1						< 50	<10	
348		Gallon	Jug Line 2						< 50	<10	
349		Gallon	Jug Line 3						< 50	<10	
350		Gallon	Jug Line 4						< 50	<10	
351		Gallon	Jug Line 5						< 50	<10	

CONTROLS:

			PAC: 0	Equip: 0
Analyzed By:	Darneice Lyons		Air Density: 0 /15 min	Diluent and NB: -/0
Plating Date:	03/05/14	Time: 09:15		
-			Incubation Temperature:	32.0 °C

Comment:

Approved By: Susan Beasley

Freen Branley