RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/06/18	Time: 11:30	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw: 35 °F	Processed:	35 °F	Size:	Half Gallon
Process	or/Distributor:	JACKSON DAIR	(Y		ID#:	37-89

Sample Receipt:

Date: 03/06/18	Time: 12:40		
Temperature:	Raw: 1.5 °C	Processed: 1.5	°C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES030618-0136

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
445	3/24	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
446	3/24	1/2 Gallon	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
447	3/24	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
448	3/24	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
449		4 Ounces	Plant Raw		Not Found		<2,500 EPAC/ml			

Analyzed By: Denise Richardson				
Plating Date:	03/07/18	Time: 08:00		
Temperature w	hen Analyzed:	2.0 °C		
Comment:				

Approved By: Susan Beasley

Freak Beasley

CONTROLS:

0 /15 min	Equip: 2 Diluent and NB:	0/-
mperature: Used: tive Control: ative Control:	32.0 °C Delvo P5 Purple Yellow	
	mperature: Used: tive Control:	0 /15 min Diluent and NB: mperature: 32.0 °C Used: Delvo P5 tive Control: Purple