RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/10/14	Time:	11:45	Collector:	Joe Brise	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	DAIRY	FRESH L	LC SINGLE S	ERV. W-	ID#:	37-SS83

Sample Receipt:

Date: 03/11/14	Time: 07:55		
Temperature:	Raw: °C	Processed:	°C
Received by:	Darneice Lyons		

Environmental Microbiology

Sample Group: ES031114-0159

	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
384		Gallon	Gal 270						< 50	<10
385		Gallon	Gal 556						< 50	<10
386		Gallon	Gal 513						< 50	<10
387		Gallon	Gal 512						< 50	<10

CONTROLS:

				PAC: 0		Equip: 0	
Analyzed By:	Susan Beasley			Air Density:	0 /15 min	Diluent and NB:	-/0
Plating Date:	03/11/14	Time:	11:00				
				Incubation Te	mperature:	32.0 °C	

Comment:

Approved By: Susan E

Susan Beasley 😽

Trean Baaley