RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/12/18	Time:	11:00	Collector:	Joe	e Bris	scoe	
Tempera	ature Controls:	Raw:	°C	Processed:	2	°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	IS			ID#:	37-87

Sample Receipt:

Date:	03/13/18	Time:	07:35		
Tempe	rature:	Raw:	°C	Processed:	1.0 °C
Receiv	ed by:	Denise Rich	ardson		

Environmental Microbiology

Sample Group: ES031318-0047

	SAMPLE INFORMATION			RA	CONTAINERS					
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
462	3-29	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
463	3-29	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
464	3-29	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
465	3-26	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
466	3-29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
467	3-25	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	580 PAC/ml			
468	3-26	Gallon	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
469	3-27	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
470	3-27	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
471	3-24	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	Denise Richardson				
Plating Date:	03/13/18	Time: 08:50			
Temperature when Analyzed:		1.0 °C			
Comment:					

Approved By: Susan Beasley

Turan Brasley

CONTROLS:

	Equip: 0			
/15 min	Diluent and NB:	0/-		
Incubation Temperature:				
ed:	Delvo P5			
Inhibitor Positive Control:				
Control:	Yellow			
	erature: d: Control:	/15 minDiluent and NB:erature:32.0 °Cd:Delvo P5Control:Purple		