RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 03/13/17 **Time:** 09:30 Collector: Jeff Richardson Date: 03/14/17 **Time:** 07:40 Raw: 38 °F °C °C **Temperature Controls:** Processed: Size: 3 Ounces **Temperature: Raw:** 1.0 °C Processed: Processor/Distributor: MILLS RIVER CREAMERY FARM **ID#:** 045-147 Received by: Denise Richardson Sample Group: ES031417-0112 **Environmental Microbiology** SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS **Petrifilm Aerobic** Residual Petrifilm Coliform Count Code Date Size Description Phos Lab No Inhibitor Count DMSCC PRBC PRCC 3 Ounces 427 Raw Farm Cow Not Found <2,500 EPAC/ml 150,000 **SSF:** 4100 CONTROLS: **PAC:** 1 Equip: 0 Analyzed By: Darneice Owens 1 /15 min Air Density: Diluent and NB: 1 / -Plating Date: 03/14/17 Time: 10:10 Incubation Temperature: 32.0 °C Temperature when Analyzed: 1.0 °C Inhibitor Test Used: Delvo P5 Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow Approved By: Susan Beasley FirsanBaaley