RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 0	3/14/2011	Time:	10:00	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw:	37 °F	Processed:	2	°C	Size:	Half Gallon
Process		DAIRYF Salem	RESH L	LC Winston			ID#:	37-83

Sample Receipt:

Date: 03/15/2011	Time:	07:30		
Temperature:	Raw:	2.0 °C	Processed:	2.0 °C
Received by:	Joy Ha	yes		

Environmental Microbiology

Sample Group: ES031511-0135

	SAMPLE INFORMATION		ION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
336	3-27	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
337	3-23	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
338	3-31	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml				
339	3-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
340	3-27	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
341	3-27	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
342	3-25	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
343	3-27	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
344	4-6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
345	4-9	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g					
346		100 mL	In Plant Raw 37* #2		Not Found		18000 PAC/ml				
347		100 mL	Past. Cream 37* Tk #5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				

Analyzed by:	Darneice Lyons		
Plating Date:	03/15/2011	Time:	09:25
Temperature when analyzed:		2.0 °C	
SSF:			

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density:	1 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation ter Inhibitor test o Inhibitor Posit Inhibitor Nega	used: tive Control:	32.0 °C Delvo P5 Purple Yellow	