RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/14/17	Time:	10:00	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	1.5°C	Size:	Half Gallon
Process	or/Distributor:	CAROL	INA DAIF	τΥ		ID#:	37-168

Sample Receipt:

Date: 03/15/17	Time: 07:35	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES031517-0101

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			CONTAINER		AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
456	5-7	4 Ounces	Lowfat Strawberry	Not Found		<1 EHSCC/g				
457	5-6	4 Ounces	Strawberry Beet Berry	Not Found		<1 EHSCC/g				
458	5-5	4 Ounces	Strawberry Banana (Whole)	Not Found		<1 EHSCC/g				
459	5-5	4 Ounces	Peach Spinach Mango (Whole	Not Found		<1 EHSCC/g				
460	5-4	4 Ounces	Mixed Berry (1.5%)	Not Found		<1 EHSCC/g				

Analyzed By:	Denise Richardson			
Plating Date:	03/15/17	Time: 09:12		
Temperature w	hen Analyzed:	0.0 °C		

Comment: Sample #459 Peach, Spinach, Mango (Whole)

Approved By: Susan Beasley

Trean Beasley

CONTROLS:

PAC: 0		Equip: 0	
Air Density:	1 /15 min	Diluent and NB:	0 / -

Incubation Temperature: 32.0 °C