RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/19/12	Time:	11:30	Collector:	Joe Brise	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	Gallon
Process	or/Distributor:	DAIRY	FRESH S	S-HIGH POIN	IT	ID#:	37-SS102

Sample Receipt:

Date: 03/20/12	Time:	08:00		
Temperature:	Raw:	°C	Processed:	°C
Received by:	Joy Hayes			

Environmental Microbiology

Sample Group: ES032012-0122

	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
406		Gallon	Gal 520						< 50	<10
407		Gallon	Gal 522						< 50	<10
408		Gallon	Gal 525						< 50	<10
409		Gallon	Gal 526						< 50	<10

CONTROLS:

Analyzed By:		PAC: 0	Equip: 0	
Plating Date:		Air Density: 1 /15 min	Diluent and NB: -/0	
			Incubation Temperature:	32.0 °C

Comment:

Approved By: Sus

Susan Beasley

Trean Baaley