RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/18/18	Time: 09:PM Collector: Chuck \	Nood
Temperature Controls:	Raw: 35 °F Processed: 36 °F	Size: Half Gallon
Processor/Distributor:	DAIRYFRESH LLC Winston Salem	ID#: 37-83

Sample Receipt:

Date: (03/20/18	Time:	07:40		
Temper	ature:	Raw:	1.0 °C	Processed:	1.0 °C
Receive	ed by:	Darneice O	wens		

Environmental Microbiology

Sample Group: ES032018-0103

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
521	4/3/18	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
522	3/31/18	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
523	3/31/18	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
524	4/5/18	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
525	4/5/18	1/2 Gallon	2% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
526	4/5/18	1/2 Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
527	4/5/18	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
528	4/12/18	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
529	4/12/18	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
530		100 mL	In Plant Raw		Not Found		4,600 PAC/ml			

Analyzed By:	Darneice Owens				
Plating Date:	03/20/18	Time:	09:15		
Temperature when Analyzed:		1.0 °	С		
Comment:					

Approved By: Susan Beasley

Turan Bearley

CONTROLS:

Equip: 0 Diluent and NB: 1 / -
31.7 °C
Delvo P5
Purple
Yellow