RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/19/18	Time:	13:30	Collector:	Joe Brise	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	DAIRY	FRESH S	S-HIGH POIN	IT	ID#:	37-SS102

Sample Receipt:

Date: 03/20/18	Time: 07:40		
Temperature:	Raw: °C	Processed:	°C
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES032018-0108

	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
534		Gallon	GAL 611						< 50	<10
535		Gallon	GAL 813						< 50	<10
536		Gallon	GAL 523						< 50	<10
537		Gallon	GAL 526						< 50	<10

Analyzed By:	Darneice Owens		
Plating Date:	03/20/18	Time:	11:00

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	-/0
Incubation Ter Inhibitor Test Inhibitor Posit Inhibitor Nega	Used: tive Control:	31.7 °C Delvo P5 Purple Yellow	