RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/22/2010	Time:	10:00	Collector:	Joe Bris	scoe	
Temperature Controls:	Raw:	39 °F	Processed:	2.5 °C	Size:	Half Gallon
Processor/Distributor:	DAIRY Salem	FRESHL	LC Winston		ID#:	37-83

Sample Receipt:

Date: 03/23/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Susan	Beasley		

Environmental Microbiology

SAMPLE INFORMATION

Sample Group: ES032310-0126

CONTAINERS

Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Count DMSCC PRBC PRCC Size Inhibitor Count No. Date Description <1 EPCC/ml <250 EPAC/ml 4-5 Gallon Whole Not Found Not Found 423 4-5 Half Pint 2% <1 EPCC/ml <250 EPAC/ml 424 Not Found Not Found 425 4-3 1/2 Gallon 1% Not Found Not Found <1 EPCC/ml <250 EPAC/ml 4-7 <250 EPAC/ml Half Pint Skim Not Found Not Found <1 EPCC/ml 426 4-3 Chocolate Whole Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon 427 <250 EPAC/ml 428 4-4 Half Pint Chocolate 1% Not Found Not Found <1 EHSCC/mL 4-3 Half Pint Chocolate Skim Not Found <1 EHSCC/mL <250 EPAC/ml 429 Not Found <250 EPAC/ml 4-5 Half Pint Strawberry 1% Not Found <1 EHSCC/mL 430 4-10 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 431 <1 EHSCC/g 432 4-12 1/2 Gallon Skim Buttermilk Not Found 4 Ounces Past. Cream #1 33* Not Found <1 EHSCC/g 340 PAC/g Not Found 433 46000 PAC/ml 434 4 Ounces In Plant Raw #1 39* Not Found

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Darneice Lyons		
Plating Date:	03/23/2010	Time: 09:20	
Temperature when analyzed:		1.0 °C	
SSF:			

Approved By:

Susan Beasley 🛛 🕅

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CONTROLS:

PAC: 0		Equip: 0	
Air Density	/: 0 /15 min	Diluent and NB:	0/-
Incubation	temperature:	32.0 °C	
Inhibitor te	st used:	Delvo P5	
Inhibitor Po	ositive Control:	Purple	
Inhibitor N	egative Control:	Yellow	