RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/29/16	Time:	09:30	Collector:	Jeff Rich	nardsor	ı
Tempera	ature Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 03/30/16	Time: 07:30	
Temperature:	Raw: °C	Processed: 0.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES033016-0112

	SAMPLE IN	FORMATIC	ON	RA	W AND PRO	CESSED DAIRY PRO	DUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
506	4/16	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
507	4/16	1/2 Gallon	Sealtest FF	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
508	4/20	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
509	4/16	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
510	4/20	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
511	4/16	1/2 Gallon	Sealtest 2% Milk	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
512	4/16	1/2 Gallon	Sealtest Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
513	4/18	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				

Analyzed By:	Denise Richardson			
Plating Date:	03-30-16	Time: 08:50		
Temperature w	0.0 °C			

Approved By:

Susan Beasley

Trean Baaley

CONTROLS:

PAC: 0	Equip: 0			
Air Density: 4 /15 min	Diluent and NB: 0/-			
	00.0			
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			