RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/02/13	Time: 7	11:00	Collector:	K. Sykes		
Tempera	ature Controls:	Raw: 38	₿°F	Processed:	33 °F	Size:	Half Gallon
Process	or/Distributor:	MAPLE\	/IEW FA	RM MILK CO		ID#:	37-90

Sample Receipt:

Date: 04/02/13	Time: 13:15	
Temperature:	Raw: 0.0 °C	Processed: 0.0 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES040213-0108

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
475	4-19	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
476	4-19	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
477	4-19	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
478	4-16	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
479	4-19	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
480	4-30	Quart	Buttermilk	Not Found		<1 EHSCC/g				
481	4-2	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml			
482	4-2	2 Ounces	Farm Raw (38*)		Not Found		<2500 EPAC/ml	57000		
483	4-2	1/2 Gallon	Glass Bottle						< 25	<5
484	4-2	1/2 Gallon	Glass Bottle						25	<5
485	4-2	Quart	Glass Bottle						< 10	<2
486	4-2	Quart	Glass Bottle						10	<2

Analyzed By:	Susan Beasley					
Plating Date:	04/02/13	Time: 13:40				
Temperature w	hen Analyzed:	0.0 °C				
SSF : 4070						
Comment:						

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0 / 0	
Incubation Te	mperature:	31.8 °C		
Inhibitor Test Used:		Delvo P5		
Inhibitor Posit	tive Control:	Purple		
Inhibitor Nega	tive Control:	Yellow		