RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/05/16	Time:	11:15	Collector:	Michael	J. Denr	nis
Tempera	ature Controls:	Raw: 4	4.0 °C	Processed:	4.0 °C	Size:	Quart
Process	or/Distributor:	ORIGIN	FOOD (GROUP		ID#:	37-165

Sample Receipt:

Date: 04/06/16	Time: 07:40		
Temperature:	Raw: 1.0 °C	Processed: 1.0 °C	;
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES040616-0105

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			CONTAIN		AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
591	5/15	4 Ounces	1/2% Yogurt (Friendly Fms)	Not Found		<1 EHSCC/g				
592	6/5	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
593	5/30	7 Ounces	1 1/2% Yogurt (Friendly Fm)	Not Found		<1 EHSCC/g				
594	5/9	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
595	6/24	100 mL	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
596		100 mL	In Plant Raw silo #1		Not Found		53000 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	04-06-16	Time: 10:15			
Temperature w	hen Analvzed:	1.0 °C			

Approved By:

Susan Beasley

Turan Baaley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 1 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	