RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/14/14	Time:	11:35	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw: 4	40 °F	Processed:	2	°C	Size:	Half Gallon
Process	or/Distributor:	DAIRY	FRESH-H	ligh Point			ID#:	37-102

Sample Receipt:

Date: 04/15/14	Time: 07:45	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES041614-0103

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
555	5-4	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
556	4-30	Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
557	4-30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
558	4-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
559	5-9	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g					
560	5-6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
561	5-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
562			40% Past Crm Bag-n-Box	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
563			In Plant Raw #3 40*		Not Found		7100 PAC/ml				

Analyzed By:	Darneice Lyons		
Plating Date:	04/15/14	Time:	08:40
Temperature when Analyzed:		0.5 °	С
Comment:			

Approved By: Susan Beasley

Freaklaaley

CONTROLS:

PAC: 0		Equip: 0			
Air Density:	0 /15 min	Diluent and NB:	0 / -		
Incubation Tem	perature:	32.0 °C			
Inhibitor Test U	lsed:	Delvo P5			
Inhibitor Positiv	ve Control:	Purple			
Inhibitor Negati	ive Control:	Yellow			