RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/13/2010	Time:	12:30	Collector:	Michae	l Denni	s
Temperature Controls:	Raw:	4.0 °C	Processed:	4.0 °C	Size:	Half Gallon
Processor/Distributor:	HUNTER FARMS				ID#:	37-087

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 04/14/2010	Time:	07:45		
Temperature:	Raw:	0.5 °C	Processed:	1.0 °C
Received by:	Joy Ha	yes		

Sample Group: ES041910-0001

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
543	Apr. 30	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
544	Apr. 30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
545	Apr. 30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
546	Apr. 30	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
547	Apr. 30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
548	Apr. 26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
549	May 10	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
550	May 4	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
551	Apr. 27	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
552		100 mL	Heat Treated Cream CT-2		Not Found		<2500 EPAC/g			
553		100 mL	In Plant Raw RT-5		Not Found		8100 PAC/ml			

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Joy Hayes		
Plating Date:	04/14/2010	Time: 09:00	
Temperature when analyzed:		1.0 °C	
SSF:			

Susan Beasley

Approved By:

Firean Baasley

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		