RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/17/12	Time:	09:30	Collector:	Chris Alexander		
Tempera	ature Controls:	Raw:	38 °F	Processed:	36 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 04/18/12	Time: 08:00	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES041912-0111

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
546	5/5	4 Ounces	Skim Bag-N-Box 38*F	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
547	May 4	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
548	May 1	1/2 Gallon	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
549	May 2	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
550	May 1	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
551	May 4	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	890 PAC/ml			
552	May 1	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
553	May 2	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				
554	May 2	1/2 Gallon	Light & Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
555		4 Ounces	Raw RT-10 36*F		Not Found		8600 PAC/ml			
556		4 Ounces	Raw RT-11 36*F		Not Found		5400 PAC/ml			
557		4 Ounces	Raw RT-0 38*F		Not Found		4700 PAC/ml			
558		4 Ounces	Raw Reclaim 41*F		Not Found		5800 PAC/ml			

Analyzed By:	Susan Beasley	
Plating Date:	04/18/12	Time: 10:30
Temperature w	hen Analyzed:	0.5 °C

Comment:

Approved By:

Susan Beasley 🤤

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CONTROLS:

Equip: 0 Diluent and NB:	0 /
32.0 °C	
Delvo P5	
Purple	
Yellow	
	Diluent and NB: 32.0 °C Delvo P5 Purple