RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/19/2010	Time: 08:00	Collector:	Chris A	lexander
Temperature Controls:	Raw: °(Processed:	34 °F	Size: Half Gallon
Processor/Distributor:	MILKCO INC			ID#: 37-82

Environmental Microbiology

Sample Receipt:

Date: 04/20/2010	Time:	07:45		
Temperature:	Raw:	°C	Processed:	0.5 °C
Received by:	Susan	Beasley		

Sample Group: ES042010-0078

	SAMPLE INFORMATION		RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS			
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
559	May 8	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
560	May 6	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
561	May 8	Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
562	May 3	Gallon	Nu-trish Acidophilus	Not Found		<1 EHSCC/mL				

Analyzed by:	Darneice Lyons	
Plating Date:	04/20/2010	Time: 09:00
Temperature when analyzed:		0.5 °C
SSF:		

Approved By:

Susan Beasley Turan Baasley

CONTROLS:

PAC: 0	Equip: 0				
Air Density: 1 /15 min	Diluent and NB: 0 / -				
Incubation temperature:	32.0 °C				
Inhibitor test used:					
Inhibitor Positive Control:					
Inhibitor Negative Control:					
Inhibitor test used: Inhibitor Positive Control:	32.0 °C				