RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	04/25/17	Time:	08:00	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw:	38 °F	Processed:	38 °F	Size:	Pint
Process	or/Distributor:	MAPLE	EVIEW FA	RM MILK CO		ID#:	37-090

Sample Receipt:

Date: 04/25/17	Time: 09:40		
Temperature:	Raw: 1.1 °C	Processed:	0.5 °C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES042517-0101

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
734	5/16	Quart	Buttermilk	Not Found		<1 EHSCC/g				
735	5/12	Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
736	5/12	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
737	5/12	Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
738	5/12	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
739	5/12	Quart	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
740		4 Ounces	In-Plant Raw		Not Found		<250 EPAC/ml			
741		4 Ounces	Farm Raw		Not Found		<250 EPAC/ml	140,000		
742		Quart	Glass Bottle						10	<2
743		Quart	Glass Bottle						< 10	<2
744		1/2 Gallon	Glass Bottle						50	<5
745		1/2 Gallon	Glass Bottle						820	<5

SSF: 4050

Analyzed By:	Denise Richards	on
Plating Date:	04/26/17	Time: 08:25
Temperature w	2.2 °C	

Approved By: Susan Beasley

Freak Brasley

CONTROLS:

PAC: 0 Air Density: 0 /15	Equip: 0 min Diluent and NB: 0/0
Incubation Temperat	Jre: 32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Co	ntrol: Purple
Inhibitor Negative Co	ntrol: Yellow