RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/06/14	Time:	13:30	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw: 4	41 °F	Processed:	2.5 °C	Size:	Half Gallon
Process	or/Distributor:	HOME	LAND CR	EAMERY LLC)	ID#:	37-93

Sample Receipt:

Date: 05/07/14	Time: 07:35	
Temperature:	Raw: 1.0 °C	Processed: 1.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES050714-0108

	SAMPLE INFORMATION		ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
694	5-18	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
695	5-18	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	1000 PAC/ml			
696	5-18	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
697	5-16	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
698	5-16	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
699	5-18	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
700	5-27	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
701		100 mL	In Plant Raw #1 41*		Not Found		<2500 EPAC/ml	230000		

SSF: 4050

Analyzed By:	Darneice Lyons		
Plating Date:	05/07/14	Time:	09:10
Temperature w	1.0 °	С	

Comment: Somatic Cell Count requested on In Plant Raw sample #701.

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 0	
Air Density: 0 /15 min	Diluent and NB:	0/-
	00 0 0 0	
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	