RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/10/16	Time:	10:30	Collector:	Jeff Rich	ardson	l
Tempera	ature Controls:	Raw:	38 °F	Processed:	38 °F	Size:	Quart
Process	or/Distributor:	Round	Mountain	Creamery		ID#:	37-163

Sample Receipt:

Date: 05/11/16	Time: 07:35		
Temperature:	Raw: 2.0 °C	Processed:	2.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES051116-0108

	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
786		3 Ounces	Seligman EGG 011-163		Not Found		9400 PAC/ml	680000		
787		3 Ounces	RMC In Plant Raw		Not Found		22000 PAC/ml			
788	5/23	Quart	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
789	5/23	1/2 Gallon	Goat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

SSF: 4050

Analyzed By:	Denise Richards	on	
Plating Date:	05-11-16	Time:	10:25
Temperature w	hen Analyzed:	2.0 °	С

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 1		Equip: 0	
Air Density:	0 /15 min	Diluent and NB:	1/-
Incubation Te	mperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posi	tive Control:	Purple	
Inhibitor Negative Control:		Yellow	