RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/17/2010	Time:	09:00	Collector:	Chris A	lexande	er
Temperature Controls:	Raw:	°C	Processed:	34 °F	Size:	Half Gallon
Processor/Distributor:	MILKC	O INC			ID#:	37-82

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 05/18/2010	Time:	07:45		
Temperature:	Raw:	°C	Processed:	1.5 °C
Received by:	Susan	Beasley		

Sample Group: ES051810-0137

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
701	6/4	4 Ounces	2% Bag-N-Box 34*F	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
702		4 Ounces	Past. Cream PT-9 36*F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
703	5/31	Gallon	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
704	6/1	Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
705	6/2	1/2 Gallon	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
706	5/30	1/2 Gallon	Light & Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
707	6/1	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
708	5/31	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL				

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley		
Plating Date:	05/18/2010	Time:	09:30
Temperature when analyzed:		1.5 °C	;
SSF:			

Approved By: Susan Beasley

Trean Baaley

CONTROLS:

PAC: 1		Equip: 0	
Air Density:	0 /15 min	Diluent and NB:	1/0
Incubation ter	nperature:	32.0 °C	
Inhibitor test	used:	Delvo P5	
Inhibitor Posi	tive Control:	Purple	
Inhibitor Nega	ative Control:	Yellow	