RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/21/18	Time:	09:00	Collector:	Joe	e Bris	coe	
Temperature Controls:		Raw:	4.0 °C	Processed:	3	°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	S			ID#:	37-87

Sample Receipt:

Date: 05/22/18	Time: 07:30	
Temperature:	Raw: 2.0 °C	Processed: 2.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES052218-0131

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAI	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
924	6/6	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
925	6/6	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
926	6/6	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
927	6/3	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	430 PAC/ml			
928	6/6	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
929	6/5	Gallon	Lowfat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
930	6/4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
931	6/3	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	4,500 PAC/g			
932	6/6	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
933	6/3	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
934		4 Ounces	In Plant Raw #7		Not Found		<2,500 EPAC/ml			

Analyzed By:	Darneice Owens		
Plating Date:	05/22/18	Time:	08:00
Temperature when Analyzed:		2.0 °	С
Comment:			

Approved By: Susan Beasley

Turan Brasley

CONTROLS:

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