RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/23/16	Time:	14:00	Collector:	Michael	Dennis	
Tempera	ature Controls:	Raw: 3	3.5 °C	Processed:	4.0°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	S		ID#:	37-087

Sample Receipt:

Date: 05/24/16	Time: 07:30		
Temperature:	Raw: 2.0 °C	Processed:	2.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES052416-0125

	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
864	Jun 17	1/2 Gallon	Non Fat Buttermilk	Not Found		1 HSCC/g				
865	Jun 8	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
866	Jun 5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
867	Jun 6	Gallon	Lo Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
868	July 16	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
869	July 3	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
870	July 17	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
871	Jun 7	Gallon	Half & Half	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
872		100 mL	In Plant Raw Silo RT - 9		Not Found		15000 PAC/ml			

Analyzed By:	Darneice Owens		
Plating Date:	05/24/16	Time:	11:15
Temperature when Analyzed:		2.0 °	С

Approved By:

Susan Beasley

Trean Baasley

CONTROLS:

PAC: 0		Equip: 0				
Air Density:	0 /15 min	Diluent and NB:	0/-			
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Incubation Ter	nperature:	32.0 °C				
Inhibitor Test	Jsed:	Delvo P5				
Inhibitor Posit	ive Control:	Purple				
Inhibitor Nega	tive Control:	Yellow				