RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/31/16	Time:	12:00	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw:	42 °F	Processed:	2	°C	Size:	Half Gallon
Process	or/Distributor:	ALAMA	ANCE FO	ODS			ID#:	37-46

Sample Receipt:

Date: 06/01/16	Time: 07:25	
Temperature:	Raw: 2.0 °C	Processed: 2.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES060116-0111

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
933	11-12	13 Ounces	Harris Teeter 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
934	10-29	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
935	10-29	14 Ounces	Anderson 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
936	11-07	7 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
937	10-30	14 Ounces	James Farm 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
938	10-30	7 Ounces	Piggly Wiggly 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
939	10-31	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
940	10-30	15 Ounces	Chocolate 21%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
941	10-31	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
942	11-2	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
943		200 mL	In Plant Raw #2 42*		Not Found		>2000000 EPAC/g			

Analyzed By:	Denise Richardson				
Plating Date:	06-01-16	Time: 09:00			
Temperature w	2.0 °C				
Comment:					

Approved By: Susan Beasley

Firsan Baasley

CONTROLS:

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