# RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date:	06/10/14	Time:	08:30	Collector:	Jeff Rich	ardsor	1
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-82

### Sample Receipt:

Date: 06/11/14	Time: 07:45		
Temperature:	Raw: °C	Processed:	°C
Received by:	Susan Beasley		

**Environmental Microbiology** 

#### Sample Group: ES061114-0122

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
884		Gallon	Jug Line 1						< 50	<10
885		Gallon	Jug Line 2						< 50	<10
886		Gallon	Jug Line 3						< 50	<10
887		Gallon	Jug Line 4						< 50	<10
888		Gallon	Jug Line 5						< 50	<10
889		Gallon	Jug Line 5						< 50	<10

#### CONTROLS:

				<b>PAC:</b> 0	Equip: 0
Analyzed By:	Susan Beasley			Air Density: 0 /15 min	Diluent and NB: - / 0
Plating Date:	06/11/14	Time:	09:45		
				Incubation Temperature:	32.0 °C

Comment:

Approved By: Susan Beasley

Turan Baaley