RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:				Sample Receipt:				
Date: 06/14/2010	Time: 16:00 Collec	ctor: Joe Briscoe		Date: 06/15/2010	Time:	08:00		
Temperature Controls:	Raw: °C Proce	essed: °C Siz	e:	Temperature:	Raw:	°C	Processed:	°C
Processor/Distributor:	Consolidated Containe -Thomasville	ers ID #	e: 37-S103	Received by:	Darnei	ce Lyons		

Environmental Microbiology

Sample Group: ES061510-0119

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS** CONTAINERS Residual Petrifilm Coliform Petrifilm Aerobic Code Lab Size Phos Inhibitor Count Count DMSCC PRBC PRCC Description No. Date

881	Gallon	Container 9	<	< 50	< 10
882	Gallon	Container 9	5	0	< 10
883	Gallon	Container 10	1	150	< 10
884	Gallon	Container 11	<	< 50	< 10

		CONTROLS:			
Analyzed by:	Darneice Lyons	PAC: 0	Equip: 0		
Plating Date:	06/15/2010 Time: 09:45	Air Density: 0 /15 min	Diluent and NB: - / 0		
Temperature wh	nen analyzed: °C				
SSF:		Incubation temperature:	31.5 °C		
		Inhibitor test used:			
		Inhibitor Positive Control:			

Approved By:

Susan Beasley

CONTROL C.

Inhibitor Negative Control: