## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:							Sample F	Sample Receipt:					
-			or: Joe B	Joe Briscoe					7:45				
Temperature Controls: Processor/Distributor:			°C Proces		°C Size:	e: : 37-SS86	Temperat	ure: F	Raw:	°C	Processed:	°C	
			PACKAGING	<b>5cu</b> .	•		Received		Joy Hayes	-	Trocessea.		
Environmental Microbiology					10//1		Received	<i></i>	ooynayo		le Group: ES061	511_0168	
										Oamp			
SAMPLE INFORMATION					RAW AND PROCESSED DAIRY PRODUCTS CONTAIN							AINERS	
Lab	Code				Residual		Petrifilm Coliform		m Aerobic				
No.	Date	Size	Description		Phos	Inhibitor	Count	(	Count	DMSCC	PRBC	PRCC	
872		Gallon	Gal 891								50	< 10	
873		Gallon	Gal 893								< 50	< 10	
874		1/2 Gallon	1/2 3								< 25	< 5	
875		1/2 Gallon	1/2 8								< 25	< 5	
876		Quart	Qt 11								< 10	< 2	
877		Quart	Qt 12								< 10	< 2	
									CONTROLS:				
Δna	lyzed by:	Joy Hayes						PAC:	)		Equip: 0		
Plating Date:		06/15/2011	Time: 1	0:00				Air Density		min	Diluent and NB:	-/0	
	-			0.00								10	
		nen analyzed:	°C								_		
SSF:								Incubation	temperat	ure:	32.0 °C		
								Inhibitor te	est used:				
Approved By:		Susan Beasley						Inhibitor Positive Control:					
		Susan Baaley						Inhibitor Negative Control:					