RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sampl	e Collectio	n:		Sample Receipt:						
Date: 06/20/2011		Time	Time: 09:30 Collector: Ch			Date: 06/2	21/2011 Time: 08	8:00		
Temperature Controls:		rols: Raw:	32 °F Processed: 34	°F Size: C	Juart	Temperatu	ire: Raw: 1.	0°0.	Processed:	1.0 °C
Processor/Distributor		itor: Roun	nd Mountain Creamery	ID#: 3	7-163	Received I	by: Joy Hayes	6		
Environmental Microbiology Sample Group: ES06211										
	SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS							CO	NTAINERS	
Lab	Code			Residual		Petrifilm Coliform	Petrifilm Aerobic			
No.	Date	Size	Description	Phos	Inhibitor	Count	Count	DMSCC	PRBC	C PRCC
878	7/3/11	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
879		4 Ounces	In-Plt Raw Goat's Milk 32*F		Not Found		11000 PAC/ml			
880		4 Ounces	Raw Goat's Milk-Farm 32*F		Not Found		13000 PAC/ml	2000000		
							C	CONTROLS:		
Analyzed by:		Susan Bea	Susan Beasley				PAC: 0		Equip: 1	
Plating Date:		06/21/201	1 Time: 10:00				Air Density: 1 /15	min	Diluent and N	B: 0/-
Temperature when analyzed: 1.0 °C										

Temperature when analyzed: SSF: 4070

Approved By: Susan Beasley

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PAC: 0 Air Density: 1 /15 min	Equip: 1 Diluent and NB:	0 / -			
Incubation temperature: Inhibitor test used:	32.0 °C Delvo P5				
Inhibitor Positive Control: Inhibitor Negative Control:	Purple Yellow				