## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Samp	le Collectio	n:				Sample Receipt:					
Date:	06/20/2011	Time:	11:30 <b>Co</b>	llector: Jo	oe Briscoe		Date: 06/21	/2011 <b>Time:</b> (	08:00		
Tempe	rature Contr	ols: Raw:	°C Pro	ocessed:	°C Size:		Temperature	e: Raw:	°C	Processed:	°C
Processor/Distributor:		tor: DAIR	YFRESH SS-H	IIGH POINT	<b>ID#:</b> 3	37-SS102	Received by	<b>/:</b> Joy Haye	s		
Environmental Microbiology									Sam	ole Group: ES062	111-0170
SAMPLE INFORMATION				RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No.	Code Date	Size	Description		Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
907		Gallon	Gal							< 50	< 10
908		Gallon	Gal							< 50	< 10
909		Gallon	Gal							< 50	< 10
910		Gallon	Gal							< 50	< 10
								CONTROLS:			
Ana	alyzed by:	Joy Hayes					1	<b>PAC:</b> 0		Equip: 0	
Pla	ting Date:	06/21/2011	Time:	10:45				Air Density: 0 /15	5 min	Diluent and NB:	-/0
Ter	nperature wł	nen analyzed:		С							
SSF: Approved By: Sus			usan Beasley			Inhibitor test used		ncubation tempera nhibitor test used:		32.0 °C	
		Susan Beas					Inhibitor Positive Control:				

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<b>PAC:</b> 0		Equip: 0			
Air Density:	0 /15 min	Diluent and NB:	-,		
Incubation tem	perature:	32.0 °C			
Inhibitor test u	sed:				
Inhibitor Posit	ive Control:				
Inhibitor Nega	tive Control:				