RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	06/20/17	Time:	09:00	Collector:	Jeff Rich	ardson	
Tempera	ture Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 06/21/17	Time: 07:40	
Temperature:	Raw: °C	Processed: 2.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES062117-0132

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1060	7/8	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1061	7/8	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1062	7/8	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1063	7/8	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1064	7/8	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1065	7/8	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1066	7/11	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	Darneice Owens	
Plating Date:	06/21/17	Time: 08:20
Temperature w	2.0 °C	
Comment:		

Approved By: Susan Beasley

Freak Beasley

CONTROLS:

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