RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:							Sample Receipt:				
Date:06/21/2011Time:09:Temperature Controls:Raw:Processor/Distributor:MILKCO IN		09:00 Collector:	:00 Collector: Chris Alexander			22/2011 Time: 07	7:45				
		ols: Raw:	°C Processed:	34 °F Size: H	e: Half Gallon 37-82	Temperature Received by	ure: Raw:	°C n Beasley	Processed:	1.0 °C	
		tor: MILKC) INC	ID#: 3			by: Susan Bea				
Envirc	onmental Mi	crobiology						Sam	ple Group: ES0)62211-016	
SAMPLE INFORMATION				RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
935	Jul 02	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
936	Jul 09	1/2 Gallon	Heavy Cream 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
937	Jul 08	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
938	Jul 05	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	540 PAC/ml				
939	Jul 06	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL					
							C	ONTROLS	:		
Analyzed by:		Joy Hayes					PAC: 0		Equip: 0		
Plating Date:		06/22/2011	Time: 09:30				Air Density: 1/15	min	Diluent and N	B: 0/-	
Temperature when analyzed: 1.0 °		1.0 °C									
SSF:							Incubation temperate	ure:	32.0 °C		
							Inhibitor test used:		Delvo P5		
							Inhibitor Positive Co	ntrol:	Purple		
Арр	proved By:	Susan Beas	ley Turan Baan	leg			Inhibitor Negative Co	ontrol:	Yellow		