RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	06/25/18	Time:	11:00	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	4	°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	S			ID#:	37-087

Sample Receipt:

Date: 06/26/18	Time: 07:30	
Temperature:	Raw: °C	Processed: 2.0 °C
Received by:	Denise Richardson	L

Environmental Microbiology

Sample Group: ES062618-0125

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1181	7-11	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1182	7-14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1183	7-14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1184	7-9	1/2 Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	970 PAC/ml			
1185	7-14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	290 PAC/ml			
1186	7-11	Gallon	Lowfat Chocolate1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1187	7-8	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1188	7-8	Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1189	7-14	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1190	7-1	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	820 PAC/g			
1191	7-10	Gallon	Chocolate 2%	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	06/26/18	Time: 09:28			
Temperature w	hen Analyzed:	2.0 °C			
Comment:					

Approved By: Susan Beasley

Turan Brasley

CONTROLS:

PAC: 0	Eq	l uip: 0			
Air Density: 3 /15	5 min Di l	luent and NB:	0/-		
Incubation Tempera	turo: 32	.1 °C			
Inhibitor Test Used:		lvo P5			
Inhibitor Positive Co	ontrol: Pu	Purple			
Inhibitor Negative Control:		llow			