RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 06/28/2010 Time: 09:30 Collector: Chris Alexander Date: 06/29/2010 Tim Temperature Controls: Raw: 34 °F Processed: °C Size: 4 Ounces Temperature: Ra Processor/Distributor: Round Mountain Creamery ID#: 37-163 Received by: Jo

Environmental Microbiology

Date: 06/29/2010	Time:	08:15		
Temperature:	Raw:	3.0 °C	Processed:	°C
Received by:	Joy Ha	iyes		

Sample Group: ES062910-0189

	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
951 952		4 Ounces 4 Ounces	In Plant Raw: Goat 34* Producer Raw: Goat 34*		Not Found Not Found		4200 PAC/ml 5100 PAC/ml	490000		

Analyzed by:	Joy Hayes	
Plating Date:	06/29/2010	Time: 09:00
Temperature when analyzed:		3.0 °C
SSF:	4050	

Approved By:

Susan Beasley

Trean Baaley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 2 /15 min	Diluent and NB: 0 /	-
Incubation temperature:	32.0 °C	
Inhibitor test used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	