## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection: Sample Receipt: Date: 06/28/2010 Chris Alexander Date: 06/29/2010 Time: 09:15 Collector: Time: 08:15 **Temperature Controls:** Raw: °C °C °C °C Size: Processed: **Temperature:** Raw: Processed: Round Mountain Creamery Processor/Distributor: **ID#:** 37-163 Received by: Joy Hayes Sample Group: ES062910-0190 **Environmental Microbiology** SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Code Lab Size Description Phos Inhibitor Count Count DMSCC PRBC PRCC No. Date 4 Quart < 10 < 2 953a **Glass** Container < 2 954a 18 Quart **Glass** Container 10 20 50 < 5 955a 1/2 Gallon **Glass** Container 956a 12 1/2 Gallon **Glass** Container 50 < 5 **CONTROLS:** PAC: 0 Equip: 7 Analyzed by: Joy Hayes Plating Date: 06/29/2010 Time: 09:00 Air Density: 2 /15 min Diluent and NB: -/0 °C Temperature when analyzed:

32.0 °C

Incubation temperature: Inhibitor test used:

Inhibitor Positive Control:

**Inhibitor Negative Control:** 

**Comment:** Amended report # 953-956 sample numbers

nment: Amended report # 953-956 sample numbers corrected. JH

Approved By: Joy Hayes

SSF: