RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	07/07/14	Time:	13:15	Collector:	Joe	e Bris	coe	
Tempera	ature Controls:	Raw: 4	43 °F	Processed:	2	°C	Size:	Half Gallon
Process	or/Distributor:	ALAMA	NCE FO	ODS			ID#:	37-46

Sample Receipt:

Date: 07/08/14	Time: 07:35	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES070814-0171

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
				Residual		Petrifilm Coliform	Petrifilm Aerobic			
Lab No	Code Date	Size	Description	Phos	Inhibitor	Count	Count	DMSCC	PRBC	PRCC
1004	11-29	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1005	11-29	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1006	11-28	13 Ounces	Weis 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1007	11-28	15 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1008	11-28	14 Ounces	Stewarts 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1009	11-28	14 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1010	11-28	7 Ounces	Piggly Wiggly 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1011	11-28	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1012	11-29	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1013	11-28	14 Ounces	Tahitian Vanilla Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1014		200 mL	In Plant Raw #2 43*		Not Found		400000 EPAC/g			

Analyzed By:	Susan Beasley	
Plating Date:	07/08/14	Time: 09:35
Temperature w	0.5 °C	
Comment:		

Approved By: Susan Beasley

Frean Baasley

CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation Te Inhibitor Test Inhibitor Posi Inhibitor Nega	Used: tive Control:	32.0 °C Delvo P5 Purple Yellow	